



# BROOK HOUSE

## Lunch Saturday May 22<sup>nd</sup> 2021

Aperitif: Rinquiquin vermouth and tonic £ 8.50

Rosemary and garlic focaccia £ 2.50

Warm nocellara & coquillo olives, rosemary, garlic and shallot olive oil £ 6.50

Half dozen jersey oysters with pickled shallot, lemon, house tabasco £15.50

Charles Heidsieck Brut Réserve, **The Original "Champagne Charlie"** 125ml (12% abv) £12.50

### Starters

Cornish crab on toast, taramasalata, lemon £10.50

Middlewhite pork scotch egg, sauce gribiche, watercress £ 6.50

Longhorn short rib bao bun, crisp shallots, lime & coriander gel £ 7.00

Prosciutto salad, soft hen's egg, tarragon, frisee lettuce, focaccia croutons £ 7.00

La fromagerie burrata, vadouvan butter, glazed baby carrots, spiced granola £11.00

Dorset snails, roast bone marrow, garlic, parsley & pernod butter, grilled sourdough £ 9.50

Yellowtail tuna crudo, soy, wasabi & mirin dressing, avocado, crisp shallots, coriander £12.50

### Main Courses

Moules frites, shallot, parsley, cream, lemon £14.50

Parsley gnocchi gratin, baked tomato, spinach, parmesan £15.50

Steak tartare, hen's yolk, tabasco mayonnaise, salt and herb crisps £16.00

Merguez sausage, roast garlic mash, barbecued hispi cabbage, salsa verde £16.00

Roast cod, preserved lemon butter, watercress, green beans, shoestring fries £18.50

Crisp cornish seabass, roast garlic mash, green beans, shallot and parsley butter £19.00

Dry aged longhorn beef burger, brioche bun, gruyere, burger relish, truffle and pecorino fries £14.00

### Side Orders

Truffle and pecorino fries £ 5.00 Heritage tomato salad, lovage pesto £ 5.00

Barbecued hispi cabbage, smoked garlic £ 6.00 Glazed chantenay carrots, carrot butter £ 5.50

### Desserts

Grapefruit & vanilla sorbet £ 6.50

Coconut sorbet, lime syrup £ 6.50

A plate of chocolate & caramel truffles £ 6.00

Passionfruit and vanilla cheesecake, honeycomb ice cream, baked white chocolate £ 9.00

Dark chocolate cremeux, malt anglaise, earl grey ice cream, porter ganache, barley tuile £11.00

Caramelised banana souffle, peanut butter ice cream, candied peanuts, caramel sauce (+15 minutes) £10.50

### Cheese

A plate of brillat savarin, napoleon & gorgonzola served with chutney, sourdough crackers, membrillo £12.50

## Daily Blackboard Specials Available

Please inform us of any allergies and ask for further details of dishes that contain allergens.  
12.5% suggested Service Charge will be added to your bill.