



BROOK HOUSE

Dinner September 2021

Aperitif: Pisco Sour		£ 9.50	
Charles Heidsieck Brut Réserve, <i>The Original "Champagne Charlie"</i> 125ml (12% abv)		£12.50	
Potato sourdough, corn butter		£ 3.50	
Welsh rarebit, lincolnshire poacher		£ 5.00	
Dublin bay scampi, lemon mayonnaise		£10.00	
Buttermilk fried chicken, vadouvan aioli		£ 7.00	
Smoked pork croquettes, sauce gribiche		£ 7.50	
Whipped cod's roe, sourdough crackers, radish		£ 5.50	
Devilled eggs, exmoor caviar, melba toast, crème fraiche		£ 9.00	
Endive salad, gorgonzola, mustard, apple, walnut		£ 7.50	
Steak tartare, gherkin ketchup, black garlic aioli, squid ink crackers		£10.50	
Seabass crudo, whipped avocado, yuzu dressing, jalapeno, coriander		£11.00	
Smoked eel, horseradish, baby beetroot, pickled celeriac, crème fraiche		£11.00	
Chicken liver pate, madeira jelly, grilled sourdough, pickles, onion confit		£ 8.50	
Roast beetroot, graceburn, honeycomb, grilled figs, cobnuts, gingerbread		£ 9.00	
Half dozen porthilly oysters, shallot & merlot mignonette, lemon, tabasco		£14.50	
Crab linguini, bisque, coriander, crab gratin garlic bread		£19.00	
Chargrilled octopus, smoked aubergine, romesco, chimichurri, n'duja roasted potatoes		£22.50	
Chicken, ham hock & tarragon pie, girolles, cabbage, heritage carrots, tarragon emulsion		£18.50	
Dry aged ribeye steak, duck fat 'chips', bearnaise, peppercorn sauce, pickled walnut salad		£28.00	
Parmesan gnocchi, roast butternut, onion squash puree, salsa verde, goat's curd, pine nut relish, sage		£17.00	
Roast cornish turbot on the bone, capers, brown shrimp, beurre noisette, autumn sprouting broccoli		£25.00	
Truffle and pecorino fries	£ 5.00	Green salad, french dressing	£ 4.00
Pistachio crème brulee			£ 8.00
Raspberry & champagne trifle			£ 8.00
Chocolate & mascarpone choux			£ 8.50
Granny smith apple sorbet, chilled vodka			£ 9.00
Treacle sticky toffee pudding, clotted cream ice cream			£ 8.50
Warm madeleines, orange curd, crème fraiche, lemon sugar			£ 7.00
Cheese from La Fromagerie – (All served with sourdough crackers, chutney & membrillo)			
May Hill Green – soft, pasteurised, cow's milk, vegetarian rennet			£ 3.00
Sharpham Goat Brie – soft, pasteurised, goat's milk, vegetarian rennet			£ 3.00
Comte Grand Reserve - hard, unpasteurised, cow's milk			£ 4.00
Fougerus - soft, unpasteurised, cow's milk			£ 3.00

12.5% suggested Service Charge will be added to your bill.