



BROOK HOUSE

October 2021

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

Snacks

Sourdough, bearnaise butter £ 3.50
Turbot tenders, buffalo sauce, ranch £ 8.00
Welsh rarebit, montgomery cheddar £ 5.00
Roast onion hummus, zhough, crudité £ 6.00
Whipped cod's roe, sourdough crackers, radish £ 5.50
Buttermilk fried chicken, pickled daikon, green chilli, miso mayonnaise £ 7.50

Starters

Goat rib cigar, black lime yoghurt, harissa £ 9.50
Burrata, truffle vinaigrette, root vegetable crisps, chives £11.00
Steak tartare, gherkin ketchup, black garlic aioli, squid ink crackers £10.50
Chicken liver parfait, madeira jelly, grilled sourdough, pickles, onion confit £ 8.50
Half dozen porthilly oysters, shallot & merlot mignonette, lemon, tabasco £14.50
Tuna tartare, soy, mirin, avocado, tempura seaweed, wasabi crème, coriander £12.00

Main Courses

Grilled monkfish, hispi cabbage, caramelised cauliflower, ras el hanout, coriander £24.50
Chicken, ham hock & girolle pie, savoy cabbage, heritage carrots, tarragon butter £18.50
Parmesan gnocchi, roast butternut, squash puree, salsa verde, goat's curd, pine nuts, sage £17.00

Sunday Roasts

All served with yorkshire pudding, roast potatoes, heritage carrots & buttered greens

Guinea fowl breast, bread sauce, pork & sage stuffing, roast chicken jus £17.50
55 day aged middlewhite pork belly, burnt apple sauce, mustard & shallot jus £18.50
Treacle cured 52 day aged shorthorn beef rump, horseradish cream, red wine jus £23.50

Truffle and pecorino fries £ 5.00 Green salad, french dressing £ 4.00

Desserts

Banana & passionfruit sorbet £ 7.00
White chocolate crème brulee, pistachio cake £ 9.00
Chocolate tart, salted caramel, crème diplomat £ 8.00
Burnt cheesecake, lemon puree, raspberries, crème fraiche £ 8.50
Warm madeleines, orange curd, clotted cream, lemon sugar £ 7.00
Sticky toffee pudding, treacle sauce, clotted cream ice cream £ 8.00

Cheese from La Fromagerie – (All served with sourdough crackers, chutney & membrillo)

Fourme d'ambert– blue, pasteurised, cow's milk £ 3.50
Baron bigod– soft, unpasteurised, cow's milk £ 3.50
Comte grand reserve - hard, unpasteurised, cow's milk £ 4.00
Fougerus - soft, unpasteurised, cow's milk £ 3.00
Sharpham Goat Brie – soft, vegetarian rennet, pasteurised, goat's milk £ 3.00

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