



Ale &

BROOK HOUSE

Sample Menu

Aperitif: Blackberry Gimlet, Gordons Gin, Crème de Mure, Apple Juice, Elderflower £11.50

Snacks

Nocellara olives £ 4.00
 Treacle & ale soda bread, whipped butter £ 3.50
 Whipped cod's roe, exmoor caviar, togarashi crisps £ 5.50
 Grilled diver scallop, orange, tarragon & vermouth butter £12.00
 Buttermilk fried chicken, pickled daikon, miso mayonnaise £ 9.50

Starters

Endive salad, mustard, apple, roquefort, candied walnut £ 7.00
 Duck liver parfait, prune puree, radicchio, brioche loaf £10.50
 Half dozen porthilly oysters, shallot & merlot mignonette, lemon, tabasco £16.00
 Steak tartare, gherkin ketchup, black garlic aioli, squid ink crackers, quail's yolk £10.50
 Venison faggot, grape mustard jus, kale, parsnip & chestnut puree, pickled walnut £11.00

Main Courses

Mussels, clams, n'duja, cream, parsley, grilled ciabatta £15.00
 Roasted chicken breast, mash potato, green beans, roast shallot, jus £20.00
 Crispy seabass, crab bisque, artichoke, sprouting broccoli, sea herbs £23.00
 Roast wild brill, brown shrimp butter sauce, caramelised turnip, cavalo nero, caviar £24.50
 Chicken, mushroom & bacon pie, braised red cabbage, parsnip & chestnut puree, madeira jus £21.00
 Vadouvan glazed carrot, coconut labneh, quinoa pilaf, aubergine, pistachio, mango & lime chutney £19.50

Truffle & parmesan fries £ 5.00 Green salad, french dressing £ 4.00

Desserts

White chocolate brulee £ 8.00
 Chocolate & earl grey truffles £ 4.00
 Warm vanilla rice pudding, roast plums £ 6.00
 Cherry & frangipane tart, chantilly cream £ 6.00

Cheese from La Fromagerie – (All served with sourdough crackers, chutney & membrillo)
 Fougere - soft, unpasteurised, cow's milk £ 3.00
 Roquefort – blue, unpasteurised, cow's milk £ 3.50
 Comte Grand Reserve - hard, unpasteurised, cow's milk £ 4.00
 Truffle Brie de Meux – soft, unpasteurised, cow's milk £ 4.00

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

