



BROOK HOUSE

Sample Menu - June 2022

Aperitif

Basil Sour – Absolut Vodka, Basil, Lemon, Egg White £12.50

Snacks

Rosemary & garlic focaccia, early harvest olive oil £ 3.50

Whipped cod's roe, togarashi, seaweed crisps, chives £ 4.50

Nocellara & gordal olives, preserved lemon, chilli, garlic £ 5.50

Half dozen whitstable oysters, merlot & shallot mignonette, lemon £16.50

Buttermilk fried chicken, pickled daikon, ranch dressing, gochujang ketchup £10.50

Starters

Endive, mustard, apple, gorgonzola £ 7.50

Crab salad, peas, avocado, chilli, celery, lemon £11.50

Burrata, heritage tomato, black olive crumb, basil pesto, capers £12.00

Smoked eel, horseradish glazed baby beetroot, apple, watercress £10.00

Steak tartare, quail's yolk, tarragon mustard, parmesan biscuit, pickled shallot £11.00

Main Course

Treacle cured lamb rump, pastilla, aubergine, feta, aji panca £28.00

Roast cod, crushed jersey royals, shrimp butter, samphire, peas £23.50

Pappardelle pasta, shallot & mushroom ragu, truffle gouda, wild garlic £22.00

Glazed beef short rib, bone marrow mash, sprouting broccoli, X.O sauce £28.00

Grilled octopus, butterbeans, salsa verde, n'duja, grilled courgette, confit garlic £24.00

Middlewhite pork chop, celeriac remoulade, smoked pig's cheek croquette, pickled walnut £22.00

Truffle & parmesan fries £ 5.50 Green salad, french dressing £ 4.00

Hispi cabbage, miso butter, sesame £ 4.50 Green bean, mangeout, orange, hazelnut salad £ 5.00

Desserts

Amarula affogato £ 6.00

Raspberry fool, stem ginger ice cream, almond £ 7.50

Coconut ice cream, blood orange & campari granita £ 7.00

Caramelised banana souffle, banana sorbet (+10 minutes) £ 9.00

Chocolate bar, grapefruit jelly, chocolate crumb, whey caramel £ 8.00

Strawberry cheesecake, gariguetta strawberries, baked white chocolate £ 8.00

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

Bix – soft, unpasteurised, cow's milk £ 3.50

Morbier – firm, unpasteurised, cow's milk £ 3.50

Sainte-Maure – firm, unpasteurised, goat's milk £ 3.50

Emmental Francais – hard, unpasteurised, cow's milk £ 4.00

Comte Grand Reserve - hard, unpasteurised, cow's milk £ 4.00

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.