



# BROOK HOUSE

## Sunday Sample Menu 2022

### Snacks

Whipped cod's roe, togarashi crisps	£ 4.50
Rosemary & garlic focaccia, early harvest olive oil	£ 3.50
Stracciatella, ortiz anchovies, cold pressed olive oil	£ 6.00
Nocellara & gordal olives, preserved lemon, chilli, garlic	£ 5.50
Half dozen whitstable oysters, green apple 'mignonette', lemon	£16.50
Buttermilk fried chicken, pickled daikon, ranch dressing, gochujang ketchup	£10.50

### Starters

Leek vinaigrette, hazelnut, goat's cheese	£ 8.00
Burrata, pesto dressing, peas, buckwheat	£11.00
Grilled octopus, chimichurri, romesco, calcot onions	£16.50
Endive salad, gorgonzola, candied walnut, mustard dressing	£ 7.00
Steak tartare, tarragon dijonnaise, quail's yolk, gentleman's relish, parmesan biscuits	£10.50

### Main Course

Roast cod, jersey royals, shrimp butter, samphire, peas	£22.50
Parmesan gnocchi, tomato & aubergine ragu, smoked mozzarella, basil	£21.00
Seabass, salmorigilio, grilled courgettes, haricot beans, clams, baby squid	£21.50

### Sunday Roasts

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

Roast lamb rump, mint sauce, lamb jus	£28.00
Sutton hoo roast chicken breast, celeriac puree, madeira jus	£21.00
Treacle cured longhorn beef rump, horseradish cream, red wine jus	£26.00
Slow roast 55 day aged middlewhite pork, burnt apple puree, madeira jus	£22.50

Truffle & parmesan fries	£ 5.50	Green salad, french dressing	£ 4.00
Skin on fries	£ 4.00	Cauliflower cheese	£ 5.50

### Desserts

Amarula affogato	£ 6.00
White chocolate creme brulee	£ 7.00
Raspberry fool, stem ginger ice cream, almond	£ 7.50
Coconut ice cream, blood orange & campari granita	£ 7.00
Strawberry cheesecake, gariguetta strawberries, baked white chocolate	£ 8.00
Chocolate mousse, malt ice cream, dulce de leche, barley, candied walnuts	£ 8.00

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

Bix – soft, unpasteurised, cow's milk	£ 3.50
Morbier – firm, unpasturised, cow's milk	£ 3.50
Sainte-Maure – firm, unpasteurised, goat's milk n	£ 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.*