



# BROOK HOUSE

**Sunday 21<sup>st</sup> August 2022**

## **Snacks**

Rosemary & garlic focaccia, early harvest olive oil	£ 3.50
Ham & cheese croquettes, black garlic aioli, gruyere	£ 7.00
Whipped cod's roe, soft egg, baby gem, crispy potato	£ 7.00
Nocellara & gordal olives, preserved lemon, chilli, garlic	£ 5.50
Half dozen carlingford oysters, merlot & shallot mignonette, lemon	£18.00

## **Starters**

Endive, mustard, apple, gorgonzola	£ 7.50
Scallop ceviche, burnt pineapple, chilli, lime, radish	£12.50
Burrata, grilled romano peppers, ortiz anchovies, salsa verde	£13.00
Steak tartare, confit yolk, remoulade, kombu crisps, pickled shallot	£11.00/19.00
Buttermilk fried chicken, pickled daikon, ranch dressing, gochujang ketchup	£10.50
Tempura courgette flower, goat's cheese, roast peach, beaufort, truffle honey	£12.00

## **Main Course**

Wild seabass, crab bisque, buttered new potato, samphire	£28.50
Sweetcorn humita, curry sauce, peanut, confit potato, spring onion	£19.00
Grilled octopus, celery root puree, bacon vinaigrette, pickled radish	£26.00
Roast hake, grilled squid, confit garlic, salsa rossa, tapenade, roast aubergine	£25.50

## **Sunday Roasts**

All served with yorkshire pudding, roast potatoes, confit carrots & buttered greens	
Roast salt marsh lamb rump, mint sauce, lamb jus	£28.00
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

1kg Dry Aged Cote de Beouf ( <i>To Share</i> )	£90.00
<i>Served with Bordelaise Sauce, Roast Bone Marrow, Yorkshire Pudding, Confit Carrots, Buttered Greens</i>	

Kombu fries	£ 5.00	Truffle & parmesan fries	£ 5.50
Green salad, avocado dressing, seeds	£ 6.00	Hispi cabbage, miso butter, sesame	£ 5.50
Cauliflower cheese	£ 6.00	Sprouting broccoli, anchovy & chilli	£ 6.00

## **Desserts**

Caramel affogato	£ 6.00
Tonka bean crème brulee	£ 6.00
Banana & passionfruit sorbet	£ 5.00
Roast pineapple, crème fraiche, brown butter ice cream	£ 8.00
Chocolate bar, grapefruit jelly, chocolate crumbs, milk ice cream	£ 8.00

Cheese from La Fromagerie – (All served with sourdough crackers, onion chutney & membrillo)	
Dorstone – soft, unpasteurised, goat's milk	£ 3.50
Comte – firm, unpasteurised, cow's milk	£ 3.50
Manchego – hard, unpasteurised, cow's milk	£ 4.00
Baron Bigod – soft, 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.