



BROOK HOUSE

Sunday Sample Menu

Snacks

Nocellara olives	£ 5.50
Saffron arancini, lobster aioli	£ 7.00
Rosemary & garlic focaccia, olive oil	£ 3.50
Whipped cod's roe, baby gem, potato crisp, mustard	£ 7.00
Half dozen carlingford oysters, merlot & shallot mignonette, house hot sauce	£18.00

Starters

Endive, mustard, apple, gorgonzola	£ 7.50
Burrata, chargrilled pickled peaches, green beans, almonds	£13.00
Steak tartare, confit yolk, remoulade, kombu crisps, pickled shallot	£11.00
Buttermilk fried chicken, pickles, fermented sriracha, dill mayonnaise	£10.50

Main Course

Crisp seabream, bouillabaisse sauce, new potato, fennel, samphire	£24.50
Ricotta gnudi, roast delica pumpkin, sage, cavalo nero, salsa verde	£19.00

Sunday Roasts

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

Leg of salt marsh lamb, mint sauce, lamb jus	£28.00
Dry aged beef rump, horseradish cream, red wine jus	£26.50
55 day aged middlewhite pork, burnt apple sauce, madeira jus	£23.00

Roast hispi cabbage, miso butter	£ 6.00	Truffle & parmesan fries	£5.50
Green salad, avocado & crème fraiche dressing	£ 6.00	Cauliflower cheese	£6.00

Desserts

Green apple sorbet	£ 6.00
Pistachio crème brulee	£ 7.50
Roast fig & walnut tart, crème fraiche	£ 8.00
Brown butter financier, poached plums, chantilly	£ 7.00
Chocolate cremeux, coffee ice cream, macadamia & pistachio tuile	£ 8.00
Vanilla affogato, gingerbread, salt caramel, chocolate brandy snap	£ 7.00

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

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.