



BROOK HOUSE

Sunday Sample Menu

Snacks

Nocellara olives	£ 5.50
Sourdough focaccia, olive oil	£ 3.50
Buttermilk fried chicken, sour cream & chive	£10.50
Half dozen carlingford oysters, shallot vinegar	£18.00

Small Plates

Smoked haddock & cauliflower soup	£ 7.50
Foie gras & chicken liver parfait, armagnac soaked prune, brioche	£11.50
Steak tartare, cep mayonnaise, watercress, crisp shallots, capers, cornichon	£12.00
Cured salmon, dill & mustard dressing, horseradish crème fraiche, nasturtium	£11.50

Plates

Burrata, crown prince squash, lovage	£11.00
Roast beetroot, figs, sinodun hill, hazelnuts	£ 8.50
Truffle gnocchi, sage, brown butter, shaved parmesan	£12.00
Grilled plaice, salsify, sea herbs, tarragon & brown shrimp sauce	£19.00

Sunday Roast

All Served With Buttered Greens, Confit Carrot, Roast Potato, Yorkshire Pudding

Roast salt marsh lamb leg, mint sauce, lamb jus	£28.00
Dry aged beef rump, horseradish cream, red wine jus	£26.00
55 day aged middlewhite pork, burnt apple sauce, madeira jus	£23.00

Truffle & parmesan fries	£ 5.50
Cauliflower cheese	£ 6.00
Green salad, avocado, crème fraiche	£ 6.00

Desserts

Green apple sorbet	£ 6.00
Christmas pudding ice cream	£ 6.00
White chocolate crème brulee	£ 8.00
Apple galette, caramel apple ice cream, calvados crème fraiche	£ 8.00
Sticky toffee pudding, caramelized banana, vanilla ice cream, butterscotch	£ 9.00

Cheese from La Fromagerie – (All served with sourdough crackers, chutney & membrillo)	
Comte – firm, unpasteurised, cow's milk	£ 3.50
Sharpham – soft, pasteurised, 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.