



BROOK HOUSE

Sample Menu December

Snacks

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| Nocellara olives | £ 5.50 |
| Sourdough focaccia | £ 3.50 |
| Half dozen carlingford oysters, yuzu, soy & ginger dressing | £18.00 |
| Buttermilk fried chicken, sour cream, chive (<i>add 10g Exmoor Caviar - £26</i>) | £10.50 |
| Whole baked vacherin mont d'or, leek & potato hash brown chips (<i>+25 Minutes</i>) | £40.00 |

Small Plates

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| Grilled octopus, chimichurri, romesco sauce | £16.00 |
| Smoked haddock & cauliflower soup, comte gougeres | £ 7.50 |
| Foie gras & chicken liver parfait, armagnac soaked prune, brioche | £11.50 |
| Cured salmon, horseradish creme fraiche, dill mustard, nasturtium | £13.00 |
| Steak tartare, caper, cornichon, cep mayonnaise, watercress, crisp shallots | £12.00 |

Plates

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| Jerusalem artichoke risotto, roasted pear | £17.00 |
| Grilled hispi cabbage, café de paris butter | £ 7.00 |
| Roast beetroot, figs, sinodun hill, hazelnuts | £ 7.50 |
| Burrata, winter truffle vinaigrette, lyonnaise onions, hazelnuts | £11.00 |

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| Longhorn cheeseburger (Available between 12-3pm) | £11.00 |
| Chicken, leek & ham hock pie, madeira jus | £18.00 |
| Roast cod, chestnut velouté, truffle gnocchi | £19.50 |
| Grilled plaice, salsify, sea herbs, shrimp & tarragon sauce | £19.00 |
| 55 day aged middlewhite pork, hispi cabbage, smoked confit carrot, jus | £22.00 |

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| Rosmary & Parmesan Crusted Veal Chop (<i>To Share</i>) | £60.00 |
| <i>Served With Leek & Potato Hash Brown, Grape Mustard Jus, Parmesan Green Beans</i> | |

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| Smoked confit carrot | £ 5.00 |
| Truffle & parmesan fries | £ 5.50 |
| Green salad, avocado & crème fraiche dressing | £ 6.00 |

Desserts

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| Tiramisu, hazelnut ice cream | £ 8.00 |
| Christmas pudding ice cream | £ 6.00 |
| White chocolate crème brulee | £ 8.00 |
| Sticky toffee pudding, caramelised banana, vanilla ice cream, butterscotch | £ 9.00 |

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| Cheese from La Fromagerie – (All served with sourdough crackers, chutney & membrillo) | |
| Comte – hard, unpasteurised, cow's milk | £ 3.50 |
| Sharpham Cremet – soft, unpasteurised, goat's milk | £ 3.50 |
| Truffle Brie de Meux – 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.