





BROOK HOUSE

Dinner Saturda	y 2 nd December
-----------------------	----------------------------

Negroni	£12.50	Aperol Spritz	£10.50
Sloe Sour	£12.50	Espresso Martini	£13.00
Rev Hubert Mulled Wine	£ 6.50	Tommy's Margarita	£12.50

Snacks

Rosemary & garlic focaccia	£ 3.50
Perello olives & manchego	£ 7.00
Jambon de bayonne (14 month)	£12.00
Olasagasti anchovies, early harvest olive oil	£ 8.00
Pigs head scrumpet, walnut ketchup, fennel slaw	£ 8.00
Half dozen jersey rock oysters, mignonette, lemon, tabasco	£19.00
Buttermilk fried chicken, ranch dressing, gochujang, pickled carrot & daikon	£10.50

Small Plates

- Indian i lates	
Cep & potato soup, parmesan tuile	£ 8.00
Endive salad, gorgonzola, candied walnut, apple	£ 7.00
Burrata, roast pear, radicchio, winter truffle vinaigrette, hazelnut	£14.00
Scallop & clementine ceviche, aleppo chilli, manuka honey dressing	£14.00
Grilled octopus, miso & caramelised jerusalem artichoke puree, chili oil	£16.50
Steak tartare, truffle mayonnaise, tarragon mustard, shoestring fries, cured egg yolk	£12.50

Plates

<u>l'idics</u>	
Cod loin, chestnut velouté, braised leeks, chervil gnocchi	£29.00
Calves' liver, bacon, mash potato, cavolo nero, bordelaise sauce	£19.00
Roast halibut, mussel velouté, café de paris butter, saffron potatoes, spinach	£30.00
Ox cheek, guinness & caramelised onion pie, braised red cabbage, red wine jus	£27.00
Delica pumpkin risotto, buckwheat, pine nut & radicchio salsa, ricotta mustia, sage	£25.00
Venison loin, spiced sweet potato puree, venison & cranberry faggot, buttered greens, juniper jus	£30.00

1kg Dry Aged Cote de Boeuf <i>(To Share)</i>	£80.00
Served with Bone Marrow, Café de Paris Butter, Red Wine Jus	

<u>Sides</u>

Green salad, vinaigrette	£ 4.50
Truffle & parmesan fries	£ 5.50
Parmesan & garlic green beans	£ 6.00

Desserts

White chocolate crème brulee, hazelnut shortbread	£ 8.00
Madeleines, christmas pudding ice cream (+10 minutes)	£ 8.00
Dark chocolate, coffee & salted caramel, baileys ice cream	£ 9.00
Sticky toffee pudding, caramilised banana, toffee sauce, black treacle ice cream, pistachio	£ 9.00

La fromagerie cheese selection – All served with assorted crackers, chutney, membrillo	£3.50ea
(Please ask your server)	



