



# BROOK HOUSE

## Lunch 7<sup>th</sup> Wednesday February

Negroni	£12.50	Aperol Spritz	£10.50
Sloe Sour	£12.50	Espresso Martini	£13.00
Lillet Rose Spritz	£10.00	Blood Orange Margarita	£12.50

### Special

Dry aged beef rump, chimichurri, padron peppers	£15.00
Add a glass of Domas Agredo, Italy NV or pint of Brook House Lager	£18.00

### Snacks

Perello olives	£ 7.00
Jambon de bayonne	£10.00
Olasagasti anchovies, early harvest olive oil	£ 8.00
Lamb shoulder croquettes, anchovy mayonnaise	£ 7.50
Jersey rock oysters, shallot vinegar, lemon, tabasco	£ 3.50
Rosemary & garlic focaccia, balsamic vinegar, olive oil	£ 4.00
Buttermilk fried chicken, ranch dressing, gochujang barbeque sauce	£10.50

### Small Plates

Red pepper & smoked paprika soup, welsh rarebit	£ 8.00
Burrata, marinated anchovies, winter iberico tomatoes, salsa verde	£14.00
Endive salad, granny smith apple, mustard dressing, candied walnut, gorgonzola	£ 7.50
Red prawn ceviche, blood orange, pickled jalapeno, radish, coriander, allepo chilli	£14.00
Vadouvan carrot, coconut labneh, date chutney, hazelnut & almond dukkah, coriander	£10.00
Steak tartare, beetroot, walnut ketchup, cep mayonnaise, smoked confit egg yolk, black garlic tuile	£12.50

### Large Plates

Longhorn cheeseburger	£11.00
Whole lemon sole, soy & brown shrimp beurre noisette, monks' beard	£28.50
Roast chicken breast, creamed potato, cavolo nero, morteau sausage, madeira jus	£27.50
Grilled tandoori monkfish, curried lentils, coriander & mint salsa, cauliflower samosa	£30.00
Delica pumpkin & smoked ricotta gnudi, sage beurre noisette, buttermilk dressing, grumolo, tardivo	£25.00

1kg Dry Aged Cote de Beouf ( <i>To Share</i> )	£85.00
<i>Served with Bone Marrow Butter, Truffled Macaroni &amp; Cheese, Red Wine Jus</i>	

### Sides

Confit glazed carrots	£ 5.50
Truffle & parmesan fries	£ 6.00
Buttered new potatoes, parsley	£ 6.00
Braised red cabbage, raisin & port	£ 5.50
Green salad, green goddess dressing	£ 4.50

### Desserts

Brown sugar crème brulee	£ 7.00
Dark chocolate & guinness pave, vanilla ice cream	£ 9.00
Vanilla madeleines, lemon curd, clotted cream (+10 minutes)	£ 8.00
Sticky toffee pudding, toffee sauce, caramelised banana, salted caramel ice cream	£ 9.00
La fromagerie cheese selection- All served with assortment of crackers, chutney, membrillo	£ 3.50

Please inform us of any allergies and ask for further details of dishes.

12.5% suggested Service Charge will be added to your bill.

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