



**Sunday 24<sup>th</sup> March**

## BROOK HOUSE

Negroni	£12.50	Aperol Spritz	£10.50
Picante Margarita	£12.50	Lillet Rose Spritz	£10.00
Pink Grapefruit Sour	£12.50	Blood Orange Margarita	£12.50

### Snacks

Perello olives	£ 7.00
Tuscan coppa ham	£10.00
Olasagasti anchovies, early harvest olive oil	£ 8.00
Jersey rock oysters, shallot vinegar, lemon, tabasco	£3.50ea
Rosemary & garlic focaccia, balsamic vinegar, olive oil	£ 4.00
Buttermilk fried chicken, ranch dressing, gochujang barbeque sauce	£10.50

### Small Plates

Caramelized parsnip soup, warm sourdough baguette	£ 8.00
Burrata, marinated artichokes, grilled asparagus, pesto, pine nuts	£14.00
Endive salad, granny smith apple, mustard dressing, candied walnut, gorgonzola	£ 7.50
Steak tartare, caesar dressing, anchovies, smoked confit egg yolk, beef fat crostini	£12.50
Barbecued calcot onions, muhammara, smoked ricotta, crushed walnuts, black lime	£10.00
Halibut ceviche, white truffle ponzu, pickled ginger, smoked avocado, red onion, chilli, coriander	£15.00

### Large Plates

Whole plaice, mussels, new potatoes, monk's beard, sauce vierge	£30.00
Tarragon gnocchi, king oyster mushroom, girolles, pied de mouton, tempa artichoke, cavolo nero	£25.00

### Sunday Roasts

*Served with Duck Fat Potato, Confit Carrot, Buttered Greens, Yorkshire Pudding*

Roast lamb leg, mint sauce, lamb jus	£28.00
Corn fed chicken breast, bread sauce, chicken jus	£24.00
Dry aged beef rump, horseradish cream, red wine jus	£27.00
55-day aged middlewhite pork, burnt apple puree, madeira jus	£26.00

### Sides

Cauliflower cheese	£ 7.50
Truffle & parmesan fries	£ 6.00
Green salad, green goddess dressing	£ 4.50

### Desserts

Selection of sorbets	£2.50ea
Vanilla crème brulee, almond & pistachio biscotti	£ 8.00
Cinamon spice apple torta, acacia honey ice cream	£ 8.00
St emillion au chocolate, amaretti, earl grey ice cream	£ 9.00
Sticky toffee pudding, caramelised banana, toffee sauce, black treacle ice cream	£ 9.00

La fromagerie cheese selection- All served with assortment of crackers, chutney	£ 3.50ea
Truffle Brie – unpasteurised, cow's milk, soft	
Bondie de Gatine – unpasteurised, goat's milk, soft	
Gorgonzola Dolce, unpasteurised, cow's mik, soft	
Colston Bassett Stilton, unpasteurised, cow's milk, hard	
Comte Grand Reserve 24 + months – unpasteurised, cow's milk, hard	

*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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