



# BROOK HOUSE

## Lunch Wednesday 17<sup>th</sup> April

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

### Special

Morteau sausage, butter bean cassoulet, salsa verde	£15.00
Add a 175ml Domus, Agredo, Italy, NV or pint of Brook House Lager	£18.00

### Snacks

Perello olives	£ 8.00
Mortadella & pistachio	£12.00
Olasagasti anchovies, early harvest olive oil	£ 8.00
Rosemary & garlic focaccia, olive oil, balsamic	£ 4.50
Jersey rock oysters, shallot vinegar, lemon, tabasco	£4.00ea
Braised lamb shoulder croquettes, anchovy mayonnaise	£ 9.00
Buttermilk fried chicken, gochujang ketchup, ranch dressing	£10.50

### Small Plates

Burrata, grilled ciabatta, wild garlic pesto	£14.00
Steak tartare, caesar dressing, anchovies, smoked confit egg yolk, crostini	£13.50
Barbecued tropea onions, muhammara, tahini yoghurt, crushed walnuts, coriander	£11.00
Grilled octopus salad, smoked paprika, bitter leaves, new potatoes, red pepper salsa	£18.00
Asparagus, jersey potatoes, courgette ribbons, whipped ricotta, lemon dressing, almond	£15.00
Tuna crudo, white truffle ponzu, pickled ginger, smoked avocado, crispy shallots, coriander	£16.00

### Large Plates

Longhorn cheeseburger	£11.00
Roast cod, warm tartare sauce, peas, babe gem	£29.00
Dry aged beef rump, garlic & parsley fries, bearnaise	£27.00
Sea bass, jersey royal potatoes, white asparagus, sauce vierge	£28.00
Sage marinated pork chop, sesame dressing, soy glazed bok choy, meat jus	£26.00
Parmesan gnocchi, courgette & basil puree, burrata, broad beans, datterini tomato, black olive	£26.00

### To Share

1kg Dry Aged Cote de Beouf (+45 minutes) <i>Served with Café de Paris Butter, Red Wine Jus</i>	£90.00
---------------------------------------------------------------------------------------------------	--------

### Sides

Truffle & parmesan fries	£ 6.00
Parmesan & garlic green beans	£ 6.50
Confit carrots, vadouvan butter	£ 6.00
Green salad, green goddess dressing	£ 5.00
Buttered jersey potatoes, mint, lemon	£ 6.50

### Desserts

Selection of sorbets	£3.50ea
Vanilla crème brulee	£ 8.00
Black treacle affogato	£ 7.00
St emillion au chocolate, amaretti, earl grey ice cream	£ 9.00
Coconut & mango panna cotta, baked white chocolate, passion fruit	£ 7.50
La fromagerie cheese selection- All served with assortment of crackers, chutney	£ 4.00

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

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