

## BROOK HOUSE

	BROOK	HOUSE	
Lunch Thursday 19th April	612.50		610.00
Negroni	£12.50	Spring Spritz	£10.00
Picante Margarita	£12.50 £12.50	Aperol Spritz	£10.00 £12.50
Tommy's Margarita	£12.50	Campari Sour	£12.50
<u>Special</u>			444
Morteau sausage, butter bean cassoulet, salsa verde			£15.00
Add a 175ml Domus, Agredo, Italy, I	NV or pint of Brook Ho	use Larger	£18.00
<u>Snacks</u>			
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 Braised lamb shoulder croquettes, anchovy mayonnaise			£4.00ea £ 9.00
Buttermilk fried chicken, gochujang ketchup, ranch dressing			£ 10.50
	17		
Small Plates Burrata, grilled ciabatta, wild garlic	r nesto		£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, p	oickled ginger, smoked	l 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 & rosemary fries, bearnaise			£27.00
Sea bass, jersey royal potatoes, white asparagus, sauce vierge			£28.00
Sage marinated pork chop, sesame dressing, soy glazed cabbage, meat jus			£26.00
Parmesan gnocchi, courgette & ba	sil puree, burrata, bro	oad beans, datterini tomato, black olive	£26.00
To Share	_		
Ikg Dry Aged Cote de Beouf (+4)	,		£90.00
Served with Café de Paris Butter, Red	d Wine Jus		
Sides			
Truffle & parmesan fries			£ 6.00
Parmesan & garlic green beans			£ 6.50
Confit carrots, vadouvan butter			£ 6.00
Green salad, green goddess dressi	ing		£ 5.00
<u>Desserts</u>			(2.50
Selection of sorbets			£3.50ea
Vanilla crème brulee			£ 8.00 £8.00
Treacle tart, clotted cream St emillion au chocolate, amaretti, earl grey ice cream			£8.00 £ 9.00
Coconut & mango panna cotta, baked white chocolate, passion fruit			£ 7.50
			£ 4.00
La fromagerie cheese selection- All served with assortment of crackers, chutney			2 1.00

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

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

