



Lunch Friday 26th April

BROOK HOUSE

Negroni	£12.50	Spring Spritz	£10.00
Picante Margarita	£12.50	Aperol Spritz	£10.00
Tommy's Margarita	£12.50	Campari Sour	£12.50

Special

Chicken schnitzel, fried egg, baby gem salad, caesar dressing, anchovies	£15.00
Add a 175ml Verdejo Marsilea Vino, Spain 2022 or pint of Brook House Lager	£18.00

Snacks

Perello olives	£ 8.00
Mortadella & pistachio	£12.00
Cauliflower croquettes, curry mayonnaise	£ 7.50
Olasagasti anchovies, early harvest olive oil	£ 8.00
Rosemary & garlic focaccia, olive oil, balsamic	£ 4.50
Duck fat potato terrine, sundried tomato aioli	£ 8.00
Jersey rock oysters, shallot vinegar, lemon, tabasco	£ 4.00ea

Small Plates

Burrata, grilled ciabatta, wild garlic pesto	£14.00
Buttermilk fried chicken, gochujang ketchup, ranch dressing	£10.50
Steak tartare, caesar dressing, anchovies, smoked confit egg yolk, beef fat 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
Dry aged beef rump, beef fat fries, bordelaise sauce	£28.00
Sea bass, jersey royal potatoes, white asparagus, sauce vierge	£28.00
Roast cod, warm tartare sauce, peas, capers, cornichons, babe gem	£29.00
Whiskey marinated pork chop, braised chinese cabbage, sesame dressing, burnt leek oil, jus	£26.50
Parmesan gnocchi, courgette & basil puree, smoked ricotta, broad beans, datterini tomato, black olive	£26.00

To Share

1kg Dry Aged Cote de Beouf (+45 minutes) Served with Café de Paris Butter, Red Wine Jus	£90.00
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Sides

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

Desserts

Selection of sorbets	£ 3.50ea
Vanilla Affogato	£6.00
Vanilla crème brulee	£ 8.00
Treacle tart, clotted cream	£ 8.00
St emillion au chocolate, amaretti, earl grey ice cream	£ 9.00
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.