



BROOK HOUSE

Dinner Wednesday 1st March

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

Snacks

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| Perello olives | £ 8.00 |
| Mortadella & pistachio | £12.00 |
| Grilled sourdough, whipped butter | £ 4.00 |
| Pig's head croquette, burnt apple puree | £ 4.00 |
| Olasagasti anchovies, early harvest olive oil | £ 8.00 |
| Jersey rock oysters, shallot vinegar, lemon, tabasco | £ 4.00ea |
| Buttermilk fried chicken, gochujang ketchup, ranch dressing | £10.50 |

Small Plates

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| Burrata, sourdough ciabatta, pesto | £14.00 |
| Barbecued tropea onions, muhammara, tahini yoghurt, crushed walnuts, coriander | £11.00 |
| 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 |
| Grilled squid salad, smoked paprika, cornish & bitter leaves, new potatoes, red pepper salsa | £16.00 |
| Steak tartare, wild garlic aioli, bloody mary dressing, smoked egg yolk, beef fat crostini, confit tomato | £13.50 |

Large Plates

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| Sea bass, jersey royal potato, white asparagus, sauce vierge | £27.00 |
| Roast cod, warm tartare sauce, peas, baby gem, capers, cornichons | £29.00 |
| Whiskey marinated pork chop, sesame dressing, burnt leek oil, chinese cabbage, madeira jus | £26.50 |
| Onglet steak, caramelised cauliflower puree, cavolo nero, beef fat potato terrine, bordelaise sauce | £30.00 |
| Parmesan gnocchi, courgette & basil puree, smoked ricotta, broad beans, datterini tomato, black olive | £26.00 |

To Share

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

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| Truffle & parmesan fries | £ 6.00 |
| Parmesan & garlic green beans | £ 6.00 |
| Green salad, French vinaigrette | £ 5.00 |
| Buttered jersey royal, mint, lemon | £ 6.50 |
| Confit glazed carrots, vadouvan butter, buttermilk dressing | £ 6.00 |

Desserts

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| Crème caramel | £ 4.00 |
| Selection of sorbets | £ 3.50ea |
| 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 <i>(Please ask waiter)</i> | £ 4.00ea |

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

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