



# BROOK HOUSE

## Dinner Friday 10<sup>th</sup> May

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

Perello olives	£ 8.00
Mortadella & pistachio	£12.00
Cauliflower & cheese croquettes, chilli aioli	£ 7.00
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
Buttermilk fried chicken, gochujang ketchup, ranch dressing	£10.50

### Small Plates

Burrata, sourdough ciabatta, pesto	£14.00
Lamb ribs, date molasses glaze, lamb fat chimichurri	£14.00
Steak tartare, wild garlic aioli, bloody mary dressing, cured egg yolk, confit tomato	£13.50
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

### Large Plates

Wild bass, jersey royal potato, white asparagus, sauce vierge	£29.00
Lamb cutlet, black olive marinade, green beans, provencel sauce	£36.00
Roast cod, warm tartare sauce, peas, baby gem, capers, cornichons	£29.00
Roast halibut, brown crab sauce, buttered greens, apple & radish salad	£35.00
Dry aged beef rump, caramelised cauliflower puree, panko onion ring, bordelaise sauce	£30.00
Whiskey marinated pork chop, miso glazed chinese cabbage, sesame dressing, burnt leek oil	£27.00
Parmesan gnocchi, courgette & basil puree, burrata, broad beans, datterini tomato, black olive	£26.00

### To Share

1kg Dry Aged Picanha	£95.00
<i>Served with Café de Paris Butter, Red Wine Jus (+30 minutes)</i>	

### Sides

Confit glazed carrots	£ 6.00
Truffle & parmesan fries	£ 6.00
Parmesan & garlic green beans	£ 6.00
Green salad, french vinaigrette	£ 5.00
Beef fat chips, rosemary & garlic	£ 6.00

### Desserts

Selection of sorbets	£ 3.50ea
Vanilla crème brulee	£ 8.00
Chocolate affogato, frangelico	£ 8.00
Raspberry bakewell 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 (Please ask waiter)	£ 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.