





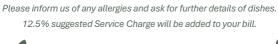
BROOK HOUSE

Dinner Friday 10th 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
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<u>Snacks</u>			
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, c	ornish & bitter le	aves, new potatoes, red pepper salsa	£16.00
Lavga Platas			
Large Plates	acparague cauca	dorgo	£29.00
Wild bass, jersey royal potato, white asparagus, sauce vierge			
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 p	ouree, burrata, br	oad beans, datterini tomato, black olive	£26.00
To Share			
Ikg Dry Aged Picanha			£95.00
Served with Café de Paris Butter, Red W	ine Jus (+30 minu	tes)	
Sides Confit glazed carrots			£ 6.00
Truffle & parmesan fries			£ 6.00
Parmesan & garlic green beans			£ 6.00
			£ 5.00
Green salad, french vinaigrette			£ 6.00
Beef fat chips, rosemary & garlic			£ 6.00
<u>Desserts</u>			
Selection of sorbets			£ 3.50ea
Vanilla crème brulee			£ 8.00
Chocolate affogato, frangelico			£ 8.00
Raspberry bakewell tart, clotted cream			£ 8.00
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(Please ask waiter)



St emillion au chocolate, amaretti, earl grey ice cream

La fromagerie cheese selection- All served with assortment of crackers, chutney



£ 9.00

£ 4.00ea