





BROOK HOUSE

Dinner Sunday 16th June

Spring Spritz Mosquito Limoncello Spritz	£10.00 £12.00 £10.00	Negroni Aperol Sour Tommy's Margarita	£12.50 £12.50 £12.50
Snacks Maple & chilli nuts Mortadella, ricotta & pistachio Perello olives, pecorino, oregano Olasagasti anchovies, early harvest olive oil Jersey rock oysters, pickled fennel & chilli, lemon Rosemary & garlic focaccia, smoked chilli & herb oil, aged balsamic			£ 6.00 £12.00 £ 8.00 £ 8.00 £ 4.00ea £ 5.50
Scallops, citrus butter Raw hamachi, salsa verde Burrata, grilled peaches, pistachio pesto, chilli oil Zerbinati melon, prosciutto, sauterenes, basil, aged balsamic Grilled asparagus, whipped ricotta, lemon dressing, almond crunch Steak tartare, tabasco aioli, pickled mustard seeds, bone marrow toast Wild mushroom risotto, candied walnut, truffle brie, morels, mousserons, chives			£16.00 £13.50 £14.00 £15.00 £15.00 £13.50 £16.00
Large Plates Maccheroni, kale sauce, chilli, stracciatella, rainbow chard Roast cod, mussels, romano courgette, white beans & slow roast tomatoes Wild seabass, caramelised cauliflower & yuzu puree, buttered spinach, girolles, gnocchi			£24.00 £29.50 £32.00
Sunday Roasts All Served with Yorkshire Pudding, Roast Potatoes, Buttered Greens, Hispi Cabbage, Confit Carrots Dry aged beef rump, horseradish cream, red wine jus Roast blythburgh pork belly, burnt apple puree, madeira jus Sides			£27.00 £23.50
Kombu fries Cauliflower cheese Green salad, herb & crème fraiche dressing, salted ricotta			£ 6.00 £ 6.50 £ 5.00
Desserts Selection of sorbets Treacle tart, pouring cream White chocolate crème brulee Cherry clafoutis, almond, vanilla ice cream Dark chocolate pave, cereal milk ice cream Raspberry & mascarpone mille-feuille, raspberry coulis, crème anglaise A selection of cheeses from La fromagerie- All served with oat 'hob-nobs', fennel crackers & chutney			£ 3.50ea £ 8.00 £ 8.00 £ 8.50 £ 9.00 £ 9.00 £ 4.00ea



(Please ask waiter)

