



Sunday 9th June

BROOK HOUSE

Bloody Mary, absolut vodka, pickle house tomato juice, house spice mix	£12.50
Sparkling	125ml
Rosé Brut, Rathfinny Wine Estate, Southern England, 2018	£13.75
Brut Réserve, Charles Heidsieck, Champagne, France, NV	£14.50
Classic Cuvée Brut, Rathfinny Wine Estate, Southern England, 2019	£12.75
Snacks	
Maple & chilli nuts	£ 6.00
Mortadella, ricotta & pistachio	£12.00
Perello olives, pecorino, oregano	£ 8.00
Sausage roll, pickled walnut ketchup	£ 7.50
Olasagasti anchovies, early harvest olive oil	£ 8.00
Cauliflower croquettes, pickled walnut ketchup	£ 8.00
Jersey rock oysters, shallot vinegar, lemon, tabasco	£ 4.00ea
Korean fried chicken wings, gochujang, ranch dressing	£13.50
Rosemary & garlic focaccia, sundried tomato & almond pesto oil	£ 5.50
Small Plates	
Scallops, citrus butter	£16.00
Middlewhite pork tonnato, capers, parsley	£12.00
Burrata, grilled peaches, pistachio pesto, chilli oil	£14.00
Grilled asparagus, whipped ricotta, lemon dressing, almond crunch	£15.00
Tuna crudo, white truffle ponzu, pickled ginger, smoked avocado, crispy shallots, sesame	£16.50
Steak tartare, tabasco aioli, bloody mary dressing, pickled mustard seeds, bone marrow toast	£13.50
Large Plates	
Chicken paillard, rocket, olives, capers, parmesan, basil, aged balsamic	£20.00
Roast cod, cauliflower & yuzu puree, cavolo nero, scallop stuffed morels, roast chicken jus	£30.00
Parmesan gnocchi, courgette & basil puree, burrata, broad beans, datterini tomato, black olive	£26.00
Wild seabass, curried lentil velouté, red prawn croustillant, yoghurt, tamarind, date & coriander	£34.00
500g Longhorn T-bone steak, beef fat potato terrine 'chips' café de paris butter, bordelaise sauce	£50.00
Sunday Roasts	
<i>All served with Beef Fat Roast Potatoes, Confit Carrots, Buttered Greens, Yorkshire Pudding</i>	
Dry aged beef rump, horseradish cream, red wine jus	£27.00
55 day aged middlewhite pork, burnt apple puree, madeira jus	£26.50
Sides	
Kombu fries	£ 6.00
Cauliflower cheese	£ 7.50
Green salad, herb & crème fraiche dressing, salted ricotta	£ 5.00
Desserts	
Selection of sorbets	£ 3.50ea
White chocolate crème brulee	£ 8.00
Cherry clafoutis, almond, vanilla ice cream	£ 8.50
Chocolate & orange pave, cereal milk ice cream	£ 9.00
Raspberry & mascarpone mille-feuille, raspberry coulis, crème anglaise	£ 9.00
A selection of cheeses from La fromagerie- All served with oat 'hob-nobs', fennel 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.

www.brookhousefulham.com