



# BROOK HOUSE

## Lunch Wednesday 10<sup>th</sup> July

### Lunch Special

Salmon, smoked haddock & cod fishcake, tartare hollandaise, fried egg	£15.00
<i>Add a 175ml Verdejo, Marsilea Vino, Spain or pint of Brook House Lager</i>	£18.00

### Snacks

Perello olives	£ 7.00
Maple & chilli nuts	£ 6.00
Sourdough focaccia, balsamic, olive oil	£ 4.50
Whipped cod's roe, togarashi, grilled baguette	£ 9.00
West mersea oysters, seaweed mignonette, tabasco, lemon	£ 4.00ea
Buttermilk fried chicken, pickled peach, ranch dressing, hot honey	£12.00

### Small Plates

Scallops, citrus butter	£16.00
Honeymoon melon, prosciutto, basil oil, aged balsamic	£15.00
Burrata, white cherry, pistachio, smoked onion vinaigrette	£14.00
Steak tartare, tabasco aioli, crispy shallots, bone marrow toast	£13.50
Tomato salad, tonnato dressing, anchovy, fried capers, nasturtium	£13.00
Grilled grezzina courgettes, green goddess, salted ricotta, black olive crumb	£13.50

### Large Plates

Longhorn cheeseburger	£11.00
Maccheroni, kale sauce, chilli, stracciatella, rainbow chard	£24.00
Onglet steak, bone marrow chimichurri, friggitelli peppers, red wine jus	£28.50
Roast cod, mussels, romano courgette, white beans & slow roast tomatoes	£29.50
Halibut, caramelised cauliflower & yuzu puree, buttered spinach, wild mushroom, gnocchi	£32.00

### Sides

Kombu fries	£ 6.00
Confit carrots, mustard	£ 4.50
Green salad, french dressing	£ 5.00
Green beans, roquefort & walnut butter	£ 6.00
Roast hispi cabbage, miso butter, peanut & sesame chilli	£ 6.50

### Desserts

Selection of sorbets	£ 3.50ea
White chocolate crème brulee	£ 8.00
Dark chocolate 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 <i>(Please ask waiter)</i>	£ 4.00ea