



BROOK HOUSE

Lunch Friday 2nd August

Frozen Margarita	£10.50	Negroni	£12.50
Limoncello Spritz	£10.00	Tommy's Margarita	£12.50
Pink Grapefruit Gin Spritz	£10.50	Brook House Summer Cup	£12.50

Lunch Special

Beetroot & goats cheese salad, roast shallot, raspberry & balsamic vinaigrette	£15.00
Add a 175ml Pinot Bianco or pint of Brook House Lager	£18.00

Snacks

Perello olives	£ 7.00
Maple & chilli nuts	£ 6.00
Garlic & rosemary focaccia, olive oil, balsamic	£ 4.50
Whipped cod's roe, togarashi, grilled baguette	£10.50
Jersey 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
Steak tartare, tabasco aioli, crispy shallots, bone marrow toast	£13.50
Burrata, cherries, truffle & smoked onion vinaigrette, pistachio	£14.00
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	£12.00
Roast suckling pig, piperade, salsa verde, basquaise sauce, feta	£28.00
Halibut, soy & caper beurre noisette, samphire, piattoni beans	£32.50
Parisienne gnocchi, caponata, whipped ricotta, chicory salsa, pecorino	£26.00
Grilled octopus, romesco, bone marrow chimichurri, potato pave, aji amarillo aioli	£32.00
Squid ink linguini, clams, wild prawns, grilled squid, cherry tomato, preserved lemon, basil	£29.50

Sides

Kombu fries	£ 6.00
Green salad, french dressing	£ 5.00
Hispi cabbage, peanut, chilli, miso	£ 6.00
Green beans, roquefort & walnut butter	£ 5.00

Desserts

Selection of sorbets	£ 3.50ea
White chocolate crème brulee	£ 8.00
Rum baba, poached apricot, chantilly	£ 9.00
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 fennel crackers & mustard fruit (Please ask waiter)	£ 4.00ea