



BROOK HOUSE

Dinner Saturday 28th September

Snacks

Marinated olives	£ 6.50
Whipped cod's roe, sourdough crostini	£ 7.00
Warm sourdough baguette, whipped salted butter	£ 4.50
Buttermilk fried chicken, ranch, gochujang honey, spicy satay	£12.50

Raw

Jersey rock oyster, shallot vinegar, lemon	£ 4.00ea
Wild seabass ceviche, avocado, tomato, coriander, lime	£16.50
Steak tartare, remoulade dressing, rocket pesto, crudité	£13.50
Tuna crudo, cornichon, pickled shallots, dill, capers, tuna tonnato dressing	£17.00

Plates

Burrata, grilled grapes, basil, rocket	£14.50
Black pudding, brown butter jus, gentleman's relish	£12.50
Beetroot salad, pistachio, sinodun hill, caramelised fig	£15.50
Confit salmon, bouillabaisse, mussel escabeche, coriander, sourdough	£16.50
Roast hake, curried cauliflower, mussels, apple, buttered leeks	£25.00
Cep, chanterelle & walnut rigatoni, pecorino romano, roscoff onion dashi	£27.50
Grilled calves' liver, gorgonzola polenta, braised kale, roast pear, sage, madeira jus	£28.00
Chicken, leek & ham hock pie, confit carrot, tarragon, roast onion & thyme puree (+15 Minutes)	£26.50
Lamb rump, olive oil crushed potato, provençal jus, grilled baby artichoke, black olive, roast peppers	£32.00

Dry Aged Steaks & Sharing Cuts (See Blackboard)

Day Boat Market Fish (See Blackboard)

Sides

Kombu fries	£ 5.00
Green beans, roquefort & walnut	£ 6.00
Hispi cabbage, anchovy & chilli butter	£ 6.50
Braised red cabbage, port, raisin, apple	£ 5.00
Green leaf & almond salad, french dressing	£ 5.00

Desserts

Chocolate & hazelnut cannoli	£ 4.00ea
Basque cheesecake, quince, hazelnut	£ 9.00
Warm chocolate, almond & marmalade tart, chantilly	£ 8.00
Chocolate & peanut bar, honeycomb, salt caramel, cereal milk ice cream	£ 9.50
Ice Cream: Vanilla / Dulce de Leche	£ 3.50ea
Sorbet: Banana & Passionfruit / Campari	£ 3.50ea

A Selection of Cheeses from La Fromagerie – Served with Oxfordshire Honey, Oat Biscuits, Onion Confit	£4.00ea
Beaufort Chalet d'Alpage – Savoie, Unpasteurised Cow's Milk	
Tunworth – Hampshire, Pasteurised Cow's Milk	
Cote Hill Blue – Lincolnshire, Unpasteurised, Cow's Milk	
Aged Gouda – Holland, Unpasteurised Cow's Milk	

Please inform us of any allergies and ask for further details of dishes.

12.5% suggested Service Charge will be added to your bill.