



BROOK HOUSE

Sunday 29th September

Snacks

Marinated olives	£ 6.50
Whipped cod's roe, sourdough crostini	£ 7.00
Rosemary & garlic focaccia, olive oil, aged balsamic	£ 4.50

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	£15.00
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

Sunday Roasts

<i>All Served with Yorkshire Pudding, Roast Potatoes, Buttered Greens, Confit Carrots & Braised Red Cabbage</i>	
Dry aged beef rump, horseradish cream, red wine jus	£28.50
Salt marsh lamb rump, mint sauce, red wine & rosemary jus	£30.00
Slow roast porchetta, date, pinenut & pumpkin stuffing, burnt apple puree, madeira jus	£25.50
Whole roast herb-fed chicken, bread sauce, roast chicken jus (<i>For 3 People to Share</i>)	£50.00
Treacle & guinness glazed lamb shoulder, mint sauce, red wine & rosemary jus (<i>For 3 People to Share</i>)	£75.00

Sides

Kombu fries	£ 5.00
Taleggio & comte cauliflower cheese	£ 8.00
Hispi cabbage, anchovy & chilli butter	£ 6.50
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.