



# BROOK HOUSE

## Dinner Wednesday 4<sup>th</sup> September

Frozen Margarita	£10.50	Rumbongo	£12.50
Marmalade Collins	£11.50	Amaro Negroni	£12.50

### Snacks

Marinated olives	£ 6.50
Whipped smoked cod's roe, panelle	£ 7.00
Garlic & rosemary focaccia, aged balsamic, olive oil	£ 4.50
Buttermilk fried chicken, ranch, gochujang honey, spicy satay	£12.50

### Raw

Jersey rock oyster, shallot vinegar, lemon	£ 4.00ea
Yellowfin tuna belly, green beans, pistachio, capers	£13.00
Wild seabass ceviche, avocado, tomato, lime, coriander	£16.50
Raw beef, capers, gentleman's relish, beef fat shallots, beetroot, bloody mary dressing	£13.50

### Plates

Latkes, crème fraiche, chive, baharat apple puree	£ 8.50
Beetroot & gorgonzola tartlet, endive, walnut, mustard	£12.50
Burrata, roast pear, lardo, grape must, radicchio, sage, walnut	£14.50
Frisee salad, prince de paris ham, sauce gribiche, roast shallot	£13.50
Spaghetti, datterini tomato sauce, guanciale, pecorino	£27.50
Stone bass, honey & balsamic roast aubergine, confit tomatoes, rocket	£28.00
Roast duck breast, potato galette, petit pois a la francaise, roasting juices	£30.00
Roast lamb rump, provençal jus, olive oil crushed potatoes, fried artichoke	£32.00
Parisienne gnocchi, swiss chard, braised pinenuts, violina squash, chanterelles	£26.00

*Dry Aged Steaks & Sharing Cuts (See Blackboard)*

*Day Boat Market Fish (See Blackboard)*

### Sides

Kombu fries	£ 5.00
Green beans, garlic & parmesan	£ 6.50
Hispi cabbage, anchovy & chilli butter	£ 6.00
Green leaf & almond salad, french dressing	£ 5.00

### Desserts

Cannoli, poached apricot, pistachio	£ 9.50
Greengage, gewürztraminer & almond tart, crème fraiche	£ 9.00
Chocolate & peanut bar, honeycomb, salt caramel, cereal milk ice cream	£ 9.50

Ice Cream: Vanilla / Dulce de Leche £ 2.50ea

Sorbet: Banana & Passionfruit / Crème Fraiche £ 2.50ea

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.