



BROOK HOUSE

Dinner Friday 11th October

Snacks

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

Raw

Porthilly rock oyster, shallot vinegar, lemon	£4.50ea
Steak tartare, remoulade dressing, rocket pesto, crudité	£13.50
Tuna tartare, cocktail sauce, capers, horseradish, daikon, sesame	£17.00
Wild seabass crudo, burnt miyagawa mandarin, kumquat, coriander, chilli	£16.50

Plates

Burrata, roast amarillo peach, date molasses, almond dukkah	£14.50
Leek vinaigrette, tarragon, hazelnut, ticklemore goat's cheese	£11.50
Confit salmon, bouillabaisse, mussels escabeche, coriander, sourdough	£15.00
Porchetta, black pudding, salsa verde, turnip, shallot rings, roast pork jus	£16.00
Delica pumpkin risotto, sage & hazelnut butter, spenwood	£26.00
Grilled plaice, parmesan gnocchi, artichoke, prosciutto, tarragon	£27.50
Grilled calves' liver, gorgonzola polenta, braised kale, roast pear, sage, madeira	£28.00
Chicken & ham hock pie, confit carrot, tarragon, roast onion & thyme puree(+15 minutes)	£26.50

Dry Aged Steaks & Sharing cuts (See Blackboard)

Day Boat Market Fish (See Blackboard)

Sides

Kombu fries	£5.00
Green beans, roquefort & walnut	£6.50
Hispi cabbage, anchovy & chilli butter	£6.50
Green leaf & almond salad, french dressing	£5.00

Desserts

Chocolate & hazelnut cannoli	£4.00ea
Vanilla cheesecake, quince, hazelnut	£9.50
Dark chocolate macaroon, vanilla ice cream	£6.50
Warm vanilla madeleines, lemon curd, clotted cream (+10 Minutes)	£9.50
Chocolate & peanut bar, honeycomb, salt caramel, cereal milk ice cream	£9.50

Ice Cream: Vanilla / Dulche de leche	£3.50ea
Sorbet: Banana & Passionfruit / Clementine & Sriracha	£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.