



# BROOK HOUSE

## Dinner Wednesday 16th October

### **Snacks**

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|---|--------|
| Marinated olives  | £6.50  |
| Whipped cod's roe, sourdough crostini                         | £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**

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| Salmon, bouillabaisse, pickled mussel, coriander, sourdough                  | £15.00 |
| Burrata, roast amarillo peach, date molasses, almond dukkah                  | £14.50 |
| Leek vinaigrette, tarragon, hazelnut, ticklemore goat's cheese               | £11.50 |
| Porchetta, black pudding, salsa verde, turnip, shallot rings, roast pork jus | £16.00 |

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| Spaghetti vongole, bottarga  | £26.50 |
| 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 mins) | £26.50 |

Dry Aged Steaks & Sharing cuts (See Blackboard)  
Day Boat Market Fish (See Blackboard)

### **Sides**

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| 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**

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| Chocolate & hazelnut cannoli   | £4.00ea |
| Dark chocolate macaroon, vanilla ice cream                             | £7.00   |
| Warm vanilla madeleines, lemon curd, clotted cream (+10 minutes)       | £9.50   |
| Chocolate & peanut bar, honeycomb, salt caramel, cereal milk ice cream | £9.50   |
| Treacle tart , French merengue   | £9.00   |

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|---|---------|
| Ice Cream: Coconut / Vanilla              | £3.50ea |
| Sorbet: Banana & Passionfruit/ Clementine | £3.50ea |

A selection of Cheeses from La Fromagerie- Served with Honey, Oat biscuits, greengage jam £4.00ea  
Comte Marcel petite – 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.*

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