



# BROOK HOUSE

## Dinner Saturday 26<sup>th</sup> October

### Snacks

Marinated olives	£6.50
Ham & cheese croquettes	£3.50ea
Whipped cod's roe, sourdough crostini	£7.00
Garlic & rosemary focaccia, aged balsamic, olive oil	£5.50
Buttermilk fried chicken, treacle & vinegar glaze, chive ranch dressing	£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 peaches, date molasses, dukkah	£14.50
Leek vinaigrette, tarragon, hazelnut, ticklemore goat's cheese	£11.50
Endive & gorgonzola salad, russet apple, candied walnuts, sweet mustard	£12.50
Porchetta, black pudding, salsa verde, turnip, shallot rings, roast pork jus	£16.00

Delica pumpkin risotto, sage & hazelnut butter, spenwood	£26.00
Roast plaice fillet, parmesan gnocchi, baby artichokes, tarragon, prosciutto	£28.50
Duck breast, spiced duck leg pastilla, port glazed figs, pistachio, beetroot, bitter leaves	£32.00
Chicken & ham hock pie, confit carrot, tarragon, roast onion & thyme puree (+15 mins)	£26.50
Roast cod, caramelised cauliflower & yuzu puree, wild mushrooms, cocotte potatoes, roast chicken jus	£28.50

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, miso & sesame butter	£6.50
Green leaf & almond salad, french dressing	£5.00

### Desserts

Chocolate & hazelnut cannoli	£4.00ea
Vanilla madeleines, lemon curd, clotted cream (+10 minutes)	£ 9.50
Chocolate & peanut bar, honeycomb, salt caramel, cereal milk ice cream	£ 9.50
Blackberry & white chocolate, mulled plums, blackberries, white chocolate mousse	£ 8.00

Ice Cream: Coconut / Vanilla £3.50ea

Sorbet: Banana & Passionfruit / Clementine & Sriracha £3.50ea

A selection of Cheeses from La Fromagerie- Served with Quince, 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.*