



# BROOK HOUSE

## Dinner Wednesday 30<sup>th</sup> October

### Snacks

|   |         |
|---|---------|
| Marinated olives  | £ 6.50  |
| Ham & cheese croquettes   | £3.50ea |
| Garlic & rosemary focaccia, taramasalata                                | £ 6.50  |
| 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

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|--|--------|
| Burrata, roast amarillo peaches, date molasses, dukkah                       | £14.50 |
| Leek vinaigrette, tarragon, hazelnut, ticklemore goat's cheese               | £11.50 |
| Endive & gorgonzola salad, candied walnuts, apple, sweet mustard             | £12.50 |
| Porchetta, black pudding, salsa verde, turnip, shallot rings, roast pork jus | £16.00 |

|  |        |
|--|--------|
| Longhorn cheeseburger  | £12.00 |
| 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 |
| Potato, reblochon, spinach and mushroom pie, mushroom bisque, braised kale (+15 mins)          | £23.00 |
| Roast cod, caramelised cauliflower & yuzu puree, wild mushrooms, cocotte potatoes, 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, citrus & chilli butter               | £6.50 |
| Braised red cabbage, raisin & apple                 | £5.00 |
| Green leaf & almond salad, french dressing          | £5.00 |
| Triple cooked pink fir potatoes, duck fat, rosemary | £6.50 |

### Desserts

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|--|---------|
| 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  |

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|---|---------|
| 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.*