





BROOK HOUSE

Dinner Tuesday 5th November

Snacks	
	£6.50
	£4.50
, i	£12.50
Raw	
	£4.50ea
	£17.00
	£13.50
venison airai e, airragon masaira, a ame mayonnaise, beer lac erosain	213.30
<u>Plates</u>	
	£ 9.50
	£14.50
	£11.50
	£12.50
Endive & gorgonzola salad, candled wallides, apple, sweet mustard	L12.30
Stonebass, shellfish bisque, sprouting broccoli, crab salad	£28.50
, I , I G ,	£32.00
	£23.00
,,	£28.50
	£38.00
Venison loin & kofta, liquorice root, jerusalem artichoke puree, bordelaise, hen of the wood mushroom	L30.00
Dry Aged Steaks & Sharing cuts (See Blackboard)	
<u>Sides</u>	
	£5.00
' I	£6.50
	£6.50
The state of the s	£6.50
Green leaf & almond salad, french dressing	£5.00
<u>Desserts</u>	
	£4.00ea
Vanilla madeleines, lemon curd, clotted cream (+10 minutes)	£9.50
Cheesecake, poached plums, blackberries, white chocolate mousse	£8.00
Chocolate & peanut bar, honeycomb, salt caramel, cereal milk ice cream	£9.50
!!	£3.50ea
Sorbet: Banana & Passionfruit / Mulled Plum	£3.50ea
	£4.00ea
Comte Marcel Petite – Cow's milk	£4.00ea
	£4.00ea



Aged Gouda- Holland, Unpasteurised Cow's Milk



