



BROOK HOUSE

Dinner Wednesday 6th November

Snacks

Marinated olives	£6.50
Garlic & rosemary focaccia, black olives tapenade	£4.50
Buttermilk fried chicken, treacle & vinegar glaze, chive ranch dressing	£12.50

Raw

Porthilly rock oyster, shallot vinegar, lemon	£4.50ea
Tuna tartare, cocktail sauce, capers, horseradish, daikon, sesame	£17.00
Beef tartare, tarragon mustard, truffle mayonnaise, beef fat crostini	£13.50
Wild seabass crudo, burnt miyagawa mandarin, kumquat, coriander, chilli	£16.50

Plates

Butternut squash soup, parmesan, chanterelles	£ 9.50
Burrata, burnt aubergine, orange, raisin, hazelnuts	£14.50
Leek vinaigrette, tarragon, hazelnut, ticklemore goat's cheese	£11.50
Endive & gorgonzola salad, candied walnuts, apple, sweet mustard	£12.50

Stonebass, shellfish bisque, sprouting broccoli, crab salad	£28.50
Duck breast, spiced 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, parmesan gnocchi, chicken jus	£28.50
Venison loin & kofta, liquorice root, Jerusalem artichoke puree, bordelaise, hen of the wood mushroom	£38.00

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 & chili butter	£6.50
Green leaf & almond salad, french dressing	£5.00
Triple cooked pink fur potatoes, duck fat, rosemary	£6.50

Desserts

Chocolate & hazelnut cannoli	£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

Ice Cream: Apple / Vanilla £3.50ea

Sorbet: Banana & Passionfruit / Mulled plum & Avocado £3.50ea

A selection of Cheeses from La Fromagerie - Served with oat Biscuits, Greengage Jam £4.00ea

Comte Marcel Petite – Cow's milk

Tunworth – Hampshire, Pasteurised Cow's Milk

Aged Gouda – Holland, Unpasteurised Cow's Milk

Cote Hill Blue – Lincolnshire, 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.