

**S**nacks





## **BROOK HOUSE**

## Dinner Wednesday 20th November

	Marinated olives Ham and cheese croquettes	£6.50 £3.50ea
	Ale & honey soda bread, whipped cod's roe	£7.50
	Buttermilk fried chicken, treacle & vinegar glaze, chive ranch dressing	£12.50
	Raw	64.50
	Porthilly rock oyster, shallot vinegar, lemon	£4.50ea
	Tuna tartare, avocado, soy, wasabi, crispy shallots, coriander	£17.00
	Beef tartare, tarragon mustard, truffle mayonnaise, beef fat crostini	£13.50
	<u>Plates</u>	
	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
	Scallop, porchetta, tri cornered leek pesto, caramelized cauliflower & yuzu puree, chicken jus	£15.00
\	Sea Bream, shellfish bisque, crab salad, coriander, sprouting broccoli	£28.00
)	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 Minutes)	£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 woods mushroom	
	Dry Aged Steaks & Sharing cuts (See Blackboard)  Day Boat Market Fish (See Blackboard)	
	Day Boat Flanket Fish (See BlackBoard)	
	<u>Sides</u> Kombu fries	£5.00
	Green beans, roquefort & walnut	£6.50
	Hispi cabbage, miso & soy butter, chives	£6.50
	Green leaf & almond salad, french dressing	£5.00
	Triple cooked pink fir potatoes, rosemary & garlic salt	£5.50
	<u>Desserts</u>	
	Chocolate & hazelnut cannoli	£4.00ea
	Vanilla madeleines, lemon curd, clotted cream (+10 minutes)	£9.50

A selection of Cheeses from La Fromagerie - Served with oat Biscuits, Greengage Jam Comte Marcel Petite – Cow's milk

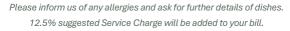
Tunworth – Hampshire, Pasteurised Cow's Milk

Ice Cream: caramel apple / coconut Sorbet: Banana & Passionfruit / lime

Aged Gouda – Holland, Unpasteurised Cow's Milk

Cheesecake, poached plums, blackberries, white chocolate mousse

Chocolate & peanut bar, honeycomb, salt caramel, cereal milk ice cream







£8.00

£9.50

£3.50ea

£3.50ea

£4.00ea