



BROOK HOUSE

Dinner Wednesday 20th November

Snacks

Marinated olives	£6.50
Ham and cheese croquettes	£3.50ea
Ale & honey soda bread, whipped cod's roe	£7.50
Buttermilk fried chicken, treacle & vinegar glaze, chive ranch dressing	£12.50

Raw

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

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
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	£34.00

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, miso & soy butter, chives	£6.50
Green leaf & almond salad, french dressing	£5.00
Triple cooked pink fir potatoes, rosemary & garlic salt	£5.50

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: caramel apple / coconut	£3.50ea
Sorbet: Banana & Passionfruit / lime	£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	

Please inform us of any allergies and ask for further details of dishes.

12.5% suggested Service Charge will be added to your bill.