



BROOK HOUSE

Lunch Wednesday December 19th

Snacks

Perello olives	£ 6.50
Gnocco fritto, gorgonzola, coppa ham	£11.00
Rosemary & garlic focaccia, whipped cods roe	£ 8.00
Black treacle fried chicken, aged malt vinegar, buttermilk ranch	£12.50
Porthilly rock oyster, champagne & shallot vinegar, lemon, tabasco	£4.50ea

Plates

Scallops, garlic, parsley & almond butter	£16.50
Roast pork belly, spaetzle, sauerkraut, mustard	£11.50
Roast sandy carrots, sheep's milk labneh, dukkah	£12.00
Burrata, winter truffle vinaigrette, grilled focaccia	£14.50
Winter citrus & radicchio salad, almond & ginger salsa	£13.00
Whipped chicken liver parfait, plum compote, toasted brioche	£12.00
Steak tartare, tarragon emulsion, horseradish, beef dripping toast	£15.00

Longhorn cheeseburger	£12.00
Cep, shallot & chestnut tagliatelle	£25.50
Cod loin, crab bisque, rock samphire, brown shrimp, confit potato, chives	£32.00
Ox cheek & tail pie, bone marrow gravy, roast sandy carrot, tarragon (+15 Minutes)	£30.00
Slow roast middlewhite pork belly, bagna cauda, apple, black pudding, walnut pesto, morteau sausage	£28.50

Dry Aged Steaks & Sharing cuts (See Blackboard)

Sides

Rosemary & beef fat fries	£ 6.00	Winter iberiko tomato, shallot	£ 7.00
Green salad, radish, french dressing	£ 5.00	Green beans, confit garlic, pecorino	£ 7.00
Hispi cabbage, miso & soy butter, chives	£ 6.50	Brussel sprouts, alsace bacon, roast chestnuts	£ 7.50
Triple cooked 'chips', chicken salt, mustard	£ 7.00		

Desserts

White chocolate crème brulee	£ 8.00
Chocolate & pistachio fondant, pistachio ice cream (+15 Minutes)	£13.00
Christmas pudding ice cream, warm madeleines, candied pecans (+10 Minutes)	£11.50
Caramelised banana & sticky toffee pudding, butterscotch, vanilla ice cream	£12.50

Ice Cream: Vanilla / Caramel Apple	£3.50ea
Sorbet: Banana & Passionfruit / Plum	£3.50ea

A selection of Cheeses from La Fromagerie - Served with Oat Biscuits, Membrillo	£4.00ea
Comte Marcel Petite – Cow's Milk	
Tunworth – Hampshire, Pasteurised Cow's Milk	
Aged Gouda – Holland, Unpasteurised Cow's Milk	
Truffle Brie de Meux – Ile de France, Unpasteurised Cow's Milk	
Colston Basset Stilton – Nottinghamshire, Pasteurised 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.