



BROOK HOUSE

Tuesday 28th January 2025

Snacks

Perello olives & pickles	£ 6.50
Salt cod croquettes, romesco, celery	£ 8.00
Garlic & rosemary focaccia, agrodolce	£ 6.00
Buttermilk fried chicken, burnt onion ranch dressing	£12.50
Jersey rock oyster, champagne & shallot vinegar, tabasco	£4.50ea
Sicilian sashimi – <i>Tuna, Salmon, Scallops, Amalfi Lemon, Olive Oil, Capers</i>	£20.00

Plates

Scallops, garlic, parsley & almond butter	£18.50
Spiced parsnip soup, chestnut & cheddar beignets	£ 8.00
Cured seabream, pickled cucumber, orange, fennel	£11.00
Octopus skewer, bell peppers, white onion, chermoula	£16.00
Pig's head croquette, endive remoulade, pickles, hazelnuts	£11.50
Beetroot salad, roquefort, candied walnut, roast pear, mustard	£13.00
Mushroom 'risotto', jerusalem artichoke crisp, goat's cheese bon bon	£14.50
Burrata & blood orange salad, grains of paradise, pomegranate, pistachio	£16.00
Steak tartare, burnt onion, roast garlic puree, anchovy, shoestring potatoes	£15.00
Stonebass, fish soup, rouille, fennel salad	£32.00
Squid ink linguini, tomato ragu, scallops, mussels, clams	£30.00
Calves' liver, creamed potato, cavalo nero, borettane onions, red wine jus	£28.50
Beef rump, beef fat roast onions, mushrooms, bordelaise, black garlic ketchup	£29.00
Roast chicken breast, caponata, smoked pancetta, salsa verde, roast chicken jus	£26.50
Chicken, leek & ham hock pie, spätzle, morteau sausage, chestnuts, madeira jus	£28.00
Parmesan gnocchi, spiced delica pumpkin, tokyo turnips, salsa matcha, salted ricotta	£28.50
1kg Dry Aged Cote de Boeuf (For 2-3 People) <i>Served with Café de Paris Butter, Roast Bone Marrow, Red Wine Jus</i>	£120.00

Sides

Rosemary & beef fat fries	£ 6.00	Green salad, radish, french dressing	£ 5.00
Green beans, confit garlic, pecorino	£ 7.00	Roast hispi cabbage, pinenuts, garlic sauce	£ 6.50
Braised red cabbage, port, apple, raisin	£ 8.00	Gem salad, pecorino, walnut, bottarga, pinenut	£ 8.00

Desserts

White chocolate crème brûlée	£ 8.00
Chocolate decadence, vanilla cream	£ 9.00
Blood orange cake, bitter orange syrup, almonds, mascarpone	£ 9.00
Vacherin mont d'or, oat hob nobs, honey, membrillo	£ 6.00
Ice Cream: Clotted Cream / Caramel Apple	£3.50ea
Sorbet: Pink Grapefruit & Vanilla / Banana & Passionfruit	£3.50ea