



# BROOK HOUSE

## Lunch Saturday 18<sup>th</sup> January 2025

### Snacks

Perello olives & pickles	£ 6.50
Salt cod croquettes, dill & oyster emulsion	£ 8.00
Garlic & rosemary focaccia, whipped cod's roe	£ 8.00
Buttermilk fried chicken, burnt onion ranch dressing	£12.50
Jersey rock oyster, champagne & shallot vinegar, lemon, tabasco	£4.50ea

### Plates

Scallops, garlic, parsley & almond butter	£18.50
Pig's head croquette, burnt apple, pickles	£11.50
Whipped chicken liver parfait, plum chutney, brioche	£13.00
Beetroot, blackberries, sheep's milk labneh, radicchio salsa	£14.00
Mushroom 'risotto', jerusalem artichoke crisp, goat's cheese bon bon	£14.50
Burrata, castelfranco, roast pear, lardo, candied walnuts, sage, grape must	£15.50
Steak tartare, burnt onion, roast garlic puree, anchovy, shoestring potatoes	£15.00

Longhorn cheeseburger	£12.00
Roast cod, tomato broth, pancetta, wild prawns, white beans	£32.00
Grilled octopus, romesco, confit potatoes, garlic, celery leaf	£30.00
Calves' liver, roast jerusalem artichoke, blue cheese, cavalo nero	£28.50
Chicken & ham hock pie, spätzle, chestnut, morteau sausage, celeriac (+15 Minutes)	£28.00
Parmesan gnocchi, spiced delica pumpkin, mushrooms, manchego, pistachio	£28.50

1kg Dry Aged Cote de Boeuf (To Share)	£120.00
<i>Served with Café de Paris Butter &amp; Bordelaise Sauce</i>	

### Sides

Rosemary & beef fat fries	£ 6.00	Green salad, radish, french dressing	£ 5.00
Green beans, confit garlic, pecorino	£ 7.00	Roast hispi cabbage, roast garlic sauce	£ 6.50
Triple cooked 'chips' truffle salt, pecorino	£ 8.00	Gem salad, pecorino, pinenut, walnut, bottarga	£ 8.00

### Desserts

White chocolate crème brulee	£ 8.00
Walnut & raisin affogato, pedro ximenez	£ 9.00
Salt caramel tart, baked white chocolate, crème fraiche	£10.00
Blood orange cake, bitter orange syrup, almonds, mascarpone	£ 9.00

Ice Cream: Vanilla / Hazelnut	£3.50ea
Sorbet: Pink Grapefruit & Vanilla / Banana & Passionfruit	£3.50ea

A selection of Cheeses from La Fromagerie - Served with Oat Biscuits, Date Chutney & Membrillo	£4.00ea
<i>Cornish Yarg – Cornwall, Pasteurised Cow's Milk</i>	
<i>Valencay – Berry, France, Unpasteurised Goat's Milk</i>	
<i>Fourme D'Ambert - Auvergne, Unpasteurised Cow's Milk</i>	
<i>Camembert – France, Unpasteurised Cow's Milk</i>	

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

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