



BROOK HOUSE

Wednesday February 12th 2025

Snacks

Perello olives & pickles	£ 6.50
Mortadella, early harvest olive oil	£ 7.50
Rosemary & garlic focaccia, agrodolce	£ 6.00
Padron peppers, sheep's milk labneh, sriracha	£ 9.00
Buttermilk fried chicken, burnt onion ranch dressing	£12.50
Onion & carrot bhaji, greek yoghurt, coriander salsa	£ 7.00
Jersey rock oyster, champagne & shallot vinegar, fermented chilli sauce	£4.50ea

Plates

Porchetta, burnt apple, grilled grapes	£14.00
Scallops, garlic, parsley, almond & pernod butter	£18.50
Whipped cod's roe, grilled sprouting broccoli, bottarga	£13.00
Burrata, blood orange, pistachio, pomegranate, grains of paradise, mint	£16.00
Grilled red prawns, sweet chilli & lime dressing, green chilli miso mayonnaise	£15.00
Steak tartare, burnt onion, roast garlic puree, capers, anchovy, shoestring potatoes	£15.50
Longhorn cheeseburger	£12.00
Confit duck leg, polenta, orbs of joy	£30.00
Stonebass, fish soup, rouille, fennel salad	£30.00
Squid ink linguini, tomato ragu, scallops, mussels, clams	£28.00
Chicken, leek & ham hock pie, spätzle, morteau sausage, madeira jus	£27.00
Parmesan gnocchi, crown prince squash, tokyo turnips, salsa matcha, salted ricotta	£28.50

800g Tamworth Pork Chop (For 2 People)

Served with Herb Yoghurt Marinade, Rosemary & Parmesan Crust, Trotter & Madeira Jus £50.00

Sides

Rosemary & beef fat fries	£ 6.00	Bitter leaf salad, french dressing, coriander	£ 5.00
Green beans, confit garlic, pecorino	£ 7.00	Hispi cabbage, roast garlic sauce, pine nuts	£ 6.50
Braised red cabbage, port, apple, raisins	£ 5.00	Triple cooked 'chips' pecorino, truffle salt	£ 8.00

Desserts

Pastel de nata	£ 9.00
White chocolate crème brulee	£ 8.00
Apple crumble, clotted cream ice cream	£ 9.00
Brillat savarin, truffle honey, oat hob nob's, blackberry & cherry 'membrillo'	£ 6.00

Ice Cream: Clotted Cream / Peanut Butter £3.50ea

Sorbet: Blackberry & Cassis / Banana & Passionfruit £3.50ea