



BROOK HOUSE

Dinner Thursday 6th March 2025

Snacks

Perello olives & pickles	£ 6.50
Devilleed mussels on toast	£ 9.00
Mortadella, early harvest olive oil	£ 7.50
Rosemary & garlic focaccia, agrodolce	£ 6.00
Padron peppers, gorgonzola, romesco, honey	£10.00
Salt cod croquettes, dill & oyster emulsion, celery	£11.50
Spiced lamb kofta, sheep's milk labneh, tahini, roast garlic	£11.00
Buttermilk fried chicken, burnt onion ranch, gochujang, pickled ginger	£12.50
Jersey rock oyster, champagne & shallot vinegar, fermented chilli sauce	£4.50ea

Plates

Scallops, citrus butter, buddha's hand	£18.50
Burrata, olsagasti anchovies, garlic & chilli dressing	£16.00
Whipped cod's roe, grilled sprouting broccoli, bottarga	£13.00
Radicchio salad, shropshire blue, candied walnuts, fig, mairac apple	£13.50
Steak tartare, burnt onion, roast garlic puree, anchovy, shoestring potatoes	£15.50
Grilled red prawns, sweet chilli & lime dressing, green chilli miso mayonnaise	£15.00

Roast cod, parsley sauce, mussels, chanterelles, tokyo turnips	£28.50
Lamb rump, courgette & basil, potato pave, roast shallot, red wine jus	£32.00
Grilled octopus, n'duja risotto, confit tomato, stracciatella, crushed almonds	£30.00
Chicken, leek & ham hock pie, spätzle, morteau sausage, madeira jus (+15 Minutes)	£28.00
Parmesan gnocchi, wild garlic butter, cedro lemon, cima di rapa, ricotta, toasted seeds	£27.00

300g Spatchcocked Baby Chicken	£25.00
<i>Served with Tamarind & Tarragon Marinade, Salsa Verde, Café de Paris Butter</i>	

800g Tamworth Pork Chop (For 2 People)	£50.00
<i>Served with Herb Yoghurt Marinade, Rosemary & Parmesan Crust, Trotter & Madeira Jus</i>	

1kg Dry Aged Cote de Boeuf (For 2/3 People)	£120.00
<i>Served with Beef Fat Chimichurri & Red Wine Jus</i>	

Sides

Rosemary & beef fat fries	£ 6.00	Bitter leaf salad, french dressing	£ 5.00
Green beans, confit garlic, pecorino	£ 7.00	Honey & mustard glazed carrots	£ 6.00
Triple cooked 'chips' truffle salt, pecorino	£ 8.00	Hispi cabbage, roast garlic sauce, pine nuts	£ 6.50

Desserts

Pastel de nata	£ 9.00
White chocolate crème brulee	£ 8.00
Roast pear & almond tart, clotted cream	£ 9.50
Chocolate & blood orange bar, crème fraiche	£12.00
Jamaican ginger cake, rum caramel, lime, coconut sorbet	£10.00
Brillat savarin, truffle honey, oat hob nob's, blackberry & cherry 'membrillo'	£ 6.00

Ice Cream: Peanut Butter / Clotted cream	£3.50ea
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Sorbet: Blackberry & Cassis / Banana & Passionfruit	£3.50ea
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