



BROOK HOUSE

Dinner Thursday 13th March 2025

For the Table

Perello olives & pickles	£ 6.50
Mortadella, early harvest olive oil	£ 7.50
Rosemary & garlic focaccia, agrodolce	£ 6.00
Burrata, olsagasti anchovies, garlic & chilli dressing	£16.00

Snacks

Deviled mussels on toast	£10.50
Salt cod croquettes, dill emulsion, celery	£11.50
Padron peppers, romesco, gorgonzola, almond	£10.00
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
Whipped cod's roe, grilled sprouting broccoli, bottarga	£13.00
Radicchio salad, figs, mairac apple, candied walnuts, shropshire blue cheese	£12.00
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

Served with Tamarind & Tarragon Marinade, Salsa Verde, Café de Paris Butter	£25.00
---	--------

1kg Dry Aged Cote de Boeuf (For 2/3 People)

Served with Beef Fat Chimichurri & Red Wine Jus	£120.00
---	---------

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

White chocolate crème brulee	£ 8.00
Burnt espresso custard tart, vanilla ice cream	£12.00
Chocolate & blood orange bar, crème fraiche	£12.00
Brillat savarin, truffle honey, oat hob nob's, blackberry & cherry 'membrillo'	£ 6.00

Ice Cream: Peanut Butter / Clotted cream

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