



BROOK HOUSE

Dinner Thursday April 10th 2025

For the Table

Gordal olives	£ 6.50
Whipped cod's roe, baguette	£ 7.00
Ale & honey soda bread, whipped butter	£ 5.00
Pig's head croquettes, wild garlic gribiche	£ 8.00
Coppa ham, celeriac remoulade, cornichons	£ 6.50
Boquerones, orange, olive oil, pink peppercorn	£ 6.00
Jersey rock oyster, champagne & shallot vinegar, hot sauce	£ 4.50ea

Small Plates

Black pudding, burnt pear puree, madeira jus	£11.50
Cured trout, beetroot, horseradish, watercress	£12.50
Burrata, datterini tomatoes, aged balsamic, basil, black olive	£16.00
Steak tartare, truffle mayonnaise, tarragon mustard, crostini	£15.00
Grilled asparagus, caramelised goat's cheese, salsa verde, dill	£14.50
Crab & radicchio salad, roast fennel, castelfranco, cedro lemon	£16.50

Large Plates

Onglet steak, peppercorn sauce	£26.00
Pork loin, caponata, mortaeu sausage, salsa verde	£25.00
Roast cod, warm tartare sauce, sole goujon, peas, asparagus	£28.50
Seabream, beer battered monkfish, chorizo, curried cauliflower puree	£30.00
Chifferi pasta, pistachio & basil pesto, whipped ricotta, trombetta courgette	£24.00

Spatchcocked Baby Chicken	£24.00
<i>Served with Tarragon & Tamarind Marinade, Salsa Verde, Roast Chicken Jus</i>	

1kg Dry Aged Cote de Boeuf	£120.00
<i>Served with Beef Fat Roast Onions, Morels, Bordelaise Sauce</i>	

Sides

Rosemary & beef fat fries	£ 6.00
Green beans, garlic, pecorino	£ 7.50
Bitter leaf salad, french dressing	£ 5.00
Jersey royal potatoes, dill butter	£ 7.00
Hispi cabbage, n'duja butter, whipped feta, hot honey	£ 9.00

Desserts

Tiramisu	£ 9.00
Crème brulee	£ 8.00
Almond & cherry tart, clotted cream	£ 9.50
Brillat savarin, oat hob nob's, membrillo	£ 7.00

Ice Cream: Vanilla / Salted Caramel	£3.50ea
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