



BROOK HOUSE

Dinner Saturday April 19th 2025

For the Table

Perello olives & pickles	£ 6.50
Ale & honey soda bread, whipped butter	£ 5.00
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, roast shallot puree, madeira jus	£11.50
Cured trout, beetroot, horseradish, watercress	£12.50
Grilled asparagus, goat's cheese, salsa verde, dill & lemon	£13.00
Buttermilk fried chicken, miso mayonnaise, pickled jalapeno	£12.00
Burrata, datterini tomatoes, aged balsamic, basil, black olive	£16.00
Steak tartare, truffle mayonnaise, tarragon mustard, crostini	£15.00
Crab & radicchio salad, roast fennel, castelfranco, cedro lemon	£16.50

Large Plates

Flat iron steak, peppercorn sauce	£26.00
Pork loin, caponata, morteau sausage, salsa verde	£25.00
Roast cod, warm tartare sauce, sole goujon, peas, asparagus	£28.50
Stonebass, 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>	

450g Blythburgh Pork Chop	£35.00
<i>Served with Caper & Mustard 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

Crème brulee	£ 8.00
Chocolate brownie, salt caramel ice cream	£ 8.00
Almond & cherry tart, clotted cream	£ 9.50
Brillat savarin, oat hob nob's, membrillo	£ 7.00

Ice Cream: Vanilla	£3.50ea
Sorbet: Lemon	£3.50ea