



# BROOK HOUSE

## Dinner Thursday 8<sup>th</sup> May

### Nibbles

Perello olives & pickles	£ 6.50
Sourdough, whipped butter	£ 5.00
Coppa ham, celeriac remoulade, cornichons	£ 7.00
Boquerones, orange, olive oil, pink peppercorn	£ 7.00
West Mersea Rock oyster, champagne & shallot vinegar, hot sauce	£ 4.50ea

### Small Plates

Cured trout, beetroot, horseradish, watercress	£13.00
Grilled asparagus, tomato salsa, tahini yoghurt, black lime	£15.00
Buttermilk fried chicken, miso mayonnaise, pickled jalapeno	£13.00
Steak tartare, truffle mayonnaise, tarragon mustard, crostini	£15.50
Burrata, macerated white peach, hazelnut, almond & truffle pesto	£16.00
Red prawns, rhubarb & orange dressing, pickled rhubarb, jalapeno, coriander	£16.00

### Large Plates

Bavette steak, peppercorn sauce	£28.00
Longhorn cheeseburger, bacon, pickles	£14.00
Pork loin, caponata, morteau sausage, salsa verde	£27.50
Roast cod, warm tartare sauce, sole goujon, peas, asparagus	£29.00
Stonebass, beer battered monkfish, chorizo, curried cauliflower puree	£30.00
Chifferi pasta, pistachio & basil pesto, whipped ricotta, trombetta courgette	£24.00

### Spatchcocked Baby Chicken

Served with Tarragon & Tamarind Marinade, Salsa Verde, Roast Chicken Jus	£26.00
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### Sharing Cuts

900g Dry Aged Wing Rib	£100.00
Served with Café de Paris, Red Wine Jus	
1.1kg Dry Aged Cote de Boeuf	£120.00
Served with Beef Fat Roast Onions, Morels, Bordelaise Sauce	

### Sides

Rosemary & beef fat fries	£ 6.00
Green beans, garlic, pecorino	£ 8.00
Bitter leaf salad, french dressing	£ 5.00
Jersey royal potatoes, dill butter	£ 8.00
Hispi cabbage, nduja butter, whipped feta, hot honey	£ 9.00

### Desserts

Tiramisu	£ 9.00
Crème brulee	£ 9.00
Pistachio baklava cheesecake	£ 9.00
Banana fritters, salted caramel, vanilla ice cream	
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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