



BROOK HOUSE

Thursday 15th May

Today's Special

Whiskey pork ribeye, tropical fruit salad £21.00

Nibbles

Perello olives & pickles £ 6.50
Sourdough, whipped butter £ 5.00
Boquerones, sumac crisps, tomato salsa £ 8.00
Spinach and feta flat bread, yoghurt, pickles £ 9.00
West mersa oyster, champagne & shallot vinegar £ 4.50ea

Small Plates

Buttermilk fried chicken, truffle mayonnaise & parmesan £14.00
Burrata, yellow peach, pomegranate, hazelnut, almond & truffle pesto £16.00
Orzo pasta, crab, fermented chili, slow roast tomato, mascarpone, basil £15.00
Red prawn ceviche, rhubarb & orange dressing, pickled rhubarb, jalapeno, coriander £16.00
Steak tartare, confit tomatoes, sumac, chive emulsion, beef fat crostini's, cured egg yolk £15.50

Large Plates

Onget steak, peppercorn sauce £27.00
Longhorn Cheeseburger, bacon, pickles £14.00
Whole plaice, citrus butter, capers, parsley £25.00
Roast cod, mussels, onion broth, grilled corn, pancetta £28.50
Pea & asparagus risotto, parmesan, seed & almond crunch £24.00
Pork loin, morteau sausage, lentil, spring greens, crispy sage £27.00
Spatchcocked baby chicken, yoghurt & sage marinade, spring vegetable slaw £26.00

Sharing Cuts

Served with morels, bordelaise sauce

900g Dry Aged Wing Rib £100.00
1kg Dry Aged Cote de Beouf £120.00

Sides

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

Desserts

Tiramisu £ 9.00
Crème brulee £ 9.00
Earl grey fudge £ 5.00
Brillat savarin, oat hob nob's, membrillo £ 7.00
Banana fritters, salted caramel, vanilla ice cream £ 8.50

Ice Cream: Vanilla / Salted Caramel £3.50ea