



BROOK HOUSE

Wednesday 21th May

Lunch Special's

Whiskey pork ribeye, pineapple, mango & tamarind salsa £22.00

Nibbles

Perello olives & pickles £ 6.50
Sourdough, whipped butter £ 5.00
Boquerones anchovies, crisps, tomato salsa £ 8.00
West mersea 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 butter, roast datterini, wild garlic, 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

Onglet steak, peppercorn sauce £27.00
Longhorn Cheeseburger, bacon, pickles £14.00
Whole plaice, anchovy & burnt chili butter, parsley £25.00
Roast cod, mussels, onion broth, grilled corn, pancetta £28.50
Pea & asparagus risotto, parmesan, seed & almond crunch £24.00
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

Sides

Rosemary & beef fat fries £ 6.00
Green beans, garlic, pecorino £ 8.00
Bitter leaf salad, french dressing £ 5.00
Hispi cabbage, anchovy, chili, yogurt £ 9.00
Jersey royal potatoes, lemon dressing, mint £ 8.00

Desserts

Crème brulee £ 9.00
Earl grey fudge £ 4.00
Strawberries, clotted cream anglaise, shortbread £ 9.00
Brillat savarin, oat hob nob's, apple & date chutney £ 7.00
Banana fritters, salted caramel, vanilla ice cream £ 8.50

Ice Cream: Vanilla / Salted Caramel £3.50ea

Please inform us of any allergies and ask for further details of dishes.

12.5% suggested Service Charge will be added to your bill.