



BROOK HOUSE

Thursday 29th May

Nibbles

Perello olives & pickles	£ 6.50
Sourdough, whipped butter	£ 5.00
Spanish cured meat selection	£10.00
Boquerones anchovies, crisps, tomato salsa	£ 8.00
Jersey rock oyster, champagne & shallot vinegar	£ 4.50ea
Spinach & feta stuffed flat bread, yoghurt, pickles	£ 8.00
Pork skewers, apricot glaze, miso mayonnaise, pickled onion	£ 9.00

Small Plates

Buttermilk fried chicken, truffle mayonnaise & parmesan	£13.50
Orzo pasta, crab, fermented chili butter, roast datterini, basil	£14.00
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

Bavette steak, peppercorn sauce	£26.50
Whole plaice, lemon, caper & parsley butter	£23.50
Pork belly, morteau sausage & lentil stew, salsa verde	£25.00
Roast cod, mussels, onion broth, grilled corn, pancetta	£28.50
Pea & asparagus risotto, parmesan, seed & almond crunch	£24.00
Spatchcock baby chicken, sage marinade, ranch dressing, spring vegetable slaw	£26.00

Sharing Cuts

<i>Served with morels, bordelaise sauce</i>	
800g Dry Aged Picanha	£ 72.00
1.2kg Dry Aged Picanha	£108.00

Sides

Kombu fries	£ 6.00
Hispi cabbage, miso butter	£ 9.00
Green beans, garlic, pecorino	£ 8.00
Honey & maple glazed carrots	£ 7.00
Bitter leaf salad, honey & mustard dressing	£ 5.00
Jersey royal potatoes, lemon dressing, mint	£ 8.00

Desserts

Earl grey fudge	£ 4.00
White chocolate crème brulee	£ 9.00
Banana fritters, salted caramel, vanilla ice cream	£ 8.00
Strawberries, clotted cream anglaise, shortbread	£ 9.00
Baron bigod, oat hob nob's, apple & date chutney	£ 7.00
Warm chocolate sponge, chocolate & rum sauce, vanilla ice cream	£ 8.00

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.