



BROOK HOUSE

Thursday 3rd July

Tonight's special

Braised lamb shoulder, tenderstem broccoli, anchoaide £26.00

Nibbles

Cured saucisson £ 8.00
Perello olives & pickles £ 6.50
Sourdough focaccia, whipped butter £ 5.00
Jersey rock oyster, champagne mignonette £ 4.50ea
Boquerones anchovies, crisps, tomato salsa £ 8.00
Spinach & feta flat bread, yoghurt, pickled cucumber, red onion £ 8.00

Small Plates

Burrata, caponata, golden raisins, pine nuts, basil £15.00
Mussel, clams, chorizo, fermented chili butter, parsley £16.00
Buttermilk fried chicken, truffle mayonnaise, parmesan £14.00
Red prawn ceviche, grilled pineapple, green chili, spring onion, pickled onion, coriander £15.50
Steak tartare, cornichons, capers, tonnato dressing, pickled shallot, watercress, breadcrumbs £15.50

Large Plates

Whole plaice, lemon, caper & parsley butter £24.50
Onglet steak, café de paris butter, beef fat chips £27.00
Pork ribeye, morteau sausage, hispi cabbage, lentils £26.00
Roast cod, mussels, onion broth, grilled corn, pancetta £29.00
Parmesan gnocchi, wild mushroom ragu, mushroom dashi, tarragon £24.50
Spatchcock chicken, sage marinade, peas, asparagus & sugar snap pea slaw £27.00

Sides

Glazed confit carrots £ 7.00
Rosemary & beef fat fries £ 6.00
Green beans, garlic, pecorino £ 8.00
Mixed leaf salad, house dressing £ 5.00
Jersey royal potatoes, dill butter £ 8.00
Tenderstem broccoli, guindilla chili salsa £ 8.00

Desserts

Brook House fudge £ 4.00
White chocolate crème brulee £ 9.00
Baron Bigod, oat hob nob's, apricot chutney £ 7.00
Banana fritters, salted caramel, vanilla ice cream £ 8.00
Strawberry semifreddo, macerated strawberries, shortbread £ 8.00
Warm chocolate sponge, cherry compote, chocolate sauce, vanilla ice cream £ 8.00

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

15% suggested Service Charge will be added to your bill.