BROOK HOUSE

Wednesday 28th January

Nibbles

Perello olives & pickles	£ 6.00
Rosemary sourdough focaccia	£ 6.50
Maldon oysters with mignonette, lemon	£ 5.00ea
Fried chicken in a sriracha & honey glaze, buttermilk dressing & sesame	£10.50

Small Plates

Pumpkin seed hummus, roast winter veg, spring onions, za'atar	£14.00
Tuna, burnt onion dashi, cep oil, miyagawa, trompette mushrooms	£17.50
Seabream ceviche, blood orange, pickled fennel, aleppo chilli, fennel pollen	£16.50
Burrata, charred radicchio, pickled rhubarb, truffle & hazelnut pesto, rocket	£15.50
Steak tartare, first harvest olive oil, pickled baby onion, potato crisps, parmesan	£16.00

Large Plates

Halibut, pomme puree & sauce grenobloise	£30.00
Grilled mackerel, pesto & a fresh herb salad	£20.00
Macaroni, miso butter, parmesan & black pepper	£25.00
Braised lamb shoulder on a chickpea stew, mint & anchovy salsa verde	£33.00
Beef rump, braised hispi cabbage topped with miso glazed pulled beef, maitake mushroom & chive	£34.00

See blackboard for steaks & sharers

Sides

Truffle & parmesan fries	£ 9.00
Green beans, garlic & aleppo chilli	£ 8.50
Braised hispi cabbage, blue cheese dressing	£10.00
Winter leaf & radish salad with house dressing	£ 6.00
Brussel sprouts with dried cranberries, bacon & chestnuts	£ 9.50

Desserts

Earl grey fudge	£ 6.00
Apple crumble & double cream	£ 8.00
Selection of ice cream and sorbets	£ 3.50ea
Blueberry frangipane tart & vanilla ice cream	£10.50
Chocolate cremeaux, honeycomb & hazelnut ice cream	£11.00
Chocolate fudge cake, cherry compote, vanilla ice cream	£10.50

Selection of cheeses, pear chutney, crackers	£ 7.00ea

Waterloo, *soft cheese, pasteurized, cows milk*
Dazel ash, *goats cheese, pasteurized, goats milk*
Gorganzola, *blue cheese, pasteurized, cows milk*
Manchego, *hard cheese, pasteurized, sheeps milk*

Please inform us of any allergies and ask for further details of dishes
15% suggested Service Charge will be added to your bill.