



BROOK HOUSE

Sunday Sample Menu

Nibbles

Perello olives & pickles	£6.00
Maldon rock oyster dressed with rhubarb, apple & jalapeño	£4.50ea
Fried chicken, mango & scotch bonnet sauce, buttermilk dressing, coriander salsa	£9.50

Small Plates

Linguini, braised lamb ragu, lamb fat pangrattato	£16.00
Tuna, pickled ginger, sesame, seaweed, soy jelly, yuzu	£18.00
Roast wild mushroom, slow cooked egg, dashi, croutons	£16.00
Macadamia & cavolonero pesto lasagna, spenwood cheese	£15.50
Steak tartare, oyster emulsion, beef fat toast, nasturtium & black winter truffle	£17.00

Large Plates

Silver mullet, bouillabaisse, fennel, cockles, prawn dumpling	£27.00
Macaroni, miso butter, parmesan, shitake mushroom, black pepper	£25.00

Sunday Roasts

All Served with Beef Fat Roast Potatoes, Glazed Carrot, Buttered Greens, Yorkshire Pudding

Braised lamb shoulder, mint salsa, red current and lamb jus	£30.00
60 day dry aged beef rump, horseradish cream, red wine jus	£29.00
Char siu glazed celeriac, rhubarb chutney, celeriac & leek dashi	£21.00

Sides

Pomme puree	£7.00
Truffle & parmesan fries	£9.00
Roast cauliflower cheese	£10.00
Green beans, garlic & aleppo chilli	£8.50
Bitter leaf & spenwood cheese salad	£6.00

Desserts

Earl grey fudge	£6.00
Selection of ice cream and sorbets	£3.50ea
Salted caramel tart, hazelnut ice cream	£11.00
Rhubarb & pear crumble, pear & rhubarb sorbet	£9.00
Sticky toffee pudding, toffee sauce, vanilla ice cream	£8.00
Chocolate cremeaux, sourdough crisp, earl grey ice cream, pedro ximenez raisins	£10.00

Selection of cheeses, pear chutney, crackers	£7.00ea
Gorgonzola, blue cheese, pasteurized, cow's milk	
Manchego, hard cheese, pasteurized, sheep's milk	
Baron bigod, soft cheese, pasteurized, cow's milk	

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

15% Optional Service Charge will be added to your bill