



BROOK HOUSE

Perello olives 7
pickled onion & cornichons

Maldon rock oyster 4.5
mignonette, lemon

Sourdough focaccia 7
wild garlic butter

Small Plates

- Boquerones, tomato & caper salsa 10
- Padron peppers, whipped feta, hot honey, sesame 10
- Fried chicken, mango & scotch bonnet sauce, buttermilk, coriander, peanut 11
- Burrata, artichoke, marinated courgette, basil 16.5
- Gnocchi, wild garlic pesto, whipped ricotta, morels 17
- Tuna, pickled ginger, sesame, wakame, soy jelly, yuzu 18.5
- Sea bass ceviche, blood orange, red onion, cucumber, coriander 17
- Steak tartare, wild garlic, beef fat crostini, confit shallot, yolk 18

Large Plates

- Pea & mint risotto, whipped ricotta, lemon 23.5
- Lamb shoulder pie, carrot, buttered greens, jus 29
- Spatchcocked baby chicken, sage marinade, chimichurri 26
- Sea bass, coconut & tomato sauce, pickled mussels, prawn dumpling, fennel 29

Steaks

All served with Beef Fat Bearnaise, Fries

- 220g Bavette 28.5
- 300g Sirloin 38
- 400g Tri Tip 51
- 600g Ribeye 84
- 700g Cote de beouf 98
- 700g Picanha 94

Sides

- Chicken salt fries 8
- Mixed leaves, apple balsamic, pecorino 7
- Hispi cabbage, miso, jalapeno 9
- Green beans, chili crunch 9

Desserts

- Lavander fudge 7
- Vanilla crème brulee 10
- Selection of ice cream and sorbets 3.5
- Banana & date sponge, peanut butter, rum toffee sauce, banana ice cream 10
- Chocolate cremeaux, sourdough crisp, earl grey ice cream, pedro ximenex raisins 11

- Selection of cheeses, pear chutney, crackers 7ea
 - Comte - *hard, unpasteurised, cow's milk*
 - Baron Bigod - *soft, pasteurised, cow's milk*
 - Manchego - *hard, pasteurised, sheep's milk*
 - Gorgonzola crema - *soft, pasteurised, cow's milk*