Sample Sunday A la Carte Menu

Olives 9
Guindilla & manchego

Maldon rock oyster 4.5ea
Elderflower, apple, fennel

Sourdough focaccia 7
whipped brown butter

Small Plates

Padron peppers, harissa yogurt, sesame 10
Fried chicken, mango & scotch bonnet sauce, buttermilk, salsa verde 12
Watermelon & heritage tomato salad, peach, goats cheese, pinenuts 13
Feta & spinach stuffed flatbread, herb yoghurt, chives 13
Tuna crudo, shiso, datterini tomatoes, strawberries 18
Raw beef, potato crisps, anchovy, marrow 16
Salt baked beetroot, macadamia, raspberries & preserved figs, horseradish 14

Large Plates

Whole plaice, lemon butter 21
Roast cod, cashew nut sauce, n'duja dressing, fennel & orange 30
Pan fried gnocchi, jerusalem artichoke, girolles, peppercorn sauce 24
Piri piri spatchcocked baby chicken, chimichurri 24

Roasts

Served with beef fat potatoes, glazed carrot, buttered greens, yorkshire pudding
Roast porchetta, burnt apple puree, apple cider jus 27
Dry aged beef rump, horseradish cream, red wine jus 29.5
Roast lamb rump, mint salsa verde, red current jus 29.5
Miso glazed celeriac, chimichurri, celeriac and leek demi-glace 24

Sides

Beef fat fries 6
Roast cauliflower cheese 10
Bone marrow with salsa verde 6
Roast baby potatoes, café de paris butter 7
Spring leaves, shallots, pickle radish, apple balsamic, pecorino 7

Desserts

Don pedro 10
Chocolate cake, vanilla ice cream 9
Lemon cheesecake, sesame, yuzu ice cream 10
Strawberries, almond ricotta, strawberry sorbet 10

Selection of cheeses, wild fig compote, crackers 5.50ea
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*

Please inform us of any allergies and ask for further details of dishes
13.50% suggested Service Charge will be added to your bill
www.brookhousefulham.com