

Brook's

Aperitif

Gewurztraminer blend, 'PuR'aisin' Pet Nat, Einhart, Alsace, France 7

Bites

Malt bread, marmite butter 4.5

Chilli & fennel marinated Gordal olives 4.5

Goats cheese profiterole, truffle honey 2 each

Panko breaded Gordal olive stuffed with anchovy, aioli 2.5 each

Burrata & oregano croqueta, shallot jam 3.5 each

Oyster. Raw with pickled ginger vinaigrette 3.5 each

Soy cured tuna, chilli avocado, crisps 12

Beef tartare, duck egg yolk, confit garlic croutes 13

Chicken liver parfait, pistachio brioche, cherry jam 11

Wild garlic houmous, pickled walnut, chicory, crispy sage, maple, flatbread 10

Charred asparagus, soft poached egg, truffle emulsion, almonds 11.5

King scallops, cauliflower puree, Iberico ham, beurre noisette 14.5

Thai massaman mussels 11

Red onion bhaji, lime, pickle, & honey yoghurt 11

Smoked mackerel scotch egg, warm tartare sauce 11.5

6oz lamb rump, wild mushrooms, sticky glaze, wild garlic salsa verde 23

8oz flat iron steak, pink peppercorn sauce 19

Hake 'en papillotte', dried tomatoes, globe artichoke, oregano 16

Crispy confit potato terrine, tarragon mayonnaise 6.5

Braised hispi cabbage, wild garlic vinaigrette, toasted pine nuts 7

Charred vegetable, feta, bitter leaf, & pomegranate salad 6.5

Triple cooked chips 5.5

La Scarpetta, sourdough for '*mopping up the sauce*' 3

Cheese, crackers, date chutney, grapes
*Shepherds Purse Northern Blue / Brillat-Savarin / Gudbrandsdalen /
 Truffle Cheddar / Doux de Montagne*

One Cheese	9
Two Cheese	12
Three Cheese	15

Sweets

Lemon olive oil cake, rhubarb mascarpone	8
Mango panna cotta, toffee biscotti	8
Dark chocolate tart, stem ginger ice cream	8
Selection of homemade ice cream & sorbet	2 per scoop
Affogato, hazelnut crumble	5
	(add a liqueur +3)
Homemade madeleines, maple glaze	1/2 dozen 6 1 dozen 11
<i>Cooked to order, please allow 10 minutes</i>	

Tea

English breakfast, Earl Grey, Mint, Chamomile, Green, Berry	3
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Coffee, (Darkwoods, Marsden, Huddersfield)

Espresso	2.9	Cappuccino	3.4
Americano	2.9	Latte	3.6
Espresso macchiato	2.9	Hot chocolate	3.8
Cortado	3.2	Mocha	3.9
Flat white	3.4	Oat/Soy	+50

Digestif

Espresso Martini	12
Brook's French Martini	12

Dessert Wine

Sémillon-Muscadelle, Monbazillac, France (375ml)	7 24
Botrytis Semillon Reserve, SE Australia (375ml)	9 28
Elysium, California (375ml)	9.5 30

Please mention any allergies or dietary requirements to a member of staff
 A discretionary 10% service charge will be added to tables of 6 or more