

Brook's

Aperitif

Spiced Dark Rum Old Fashioned	10
Negroni Spagiato	10

Bites

Malt bread, olive oil & balsamic	4
Chilli & fennel marinated Gordal olives	4.5
Goats cheese profiterole, truffle honey	2 each
Chicken & ham hock croqueta, aioli	3.5 each
Oyster. Raw with pickled ginger vinaigrette	3.5 each

Small sharing plates

Beetroot salmon gravadlax, buttermilk, pickled rhubarb, dill & parsley oil	11
Coronation chicken terrine, remoulade, coriander chutney	10
Leek, tarragon & cumin fritters, whipped feta, coriander	10.5
Twice baked Brillat-Savarin souffle, chicory jam, toasted walnuts	12.5
Pear, bitter leaves, goat's curd, fermented wild garlic pesto, seeds	9.5
Crab arancini, lobster bisque, fennel, parmesan	13
Korean fried belly pork, kimchi aioli	11
Plaice fillets, roasted red pepper butter	14.5
Carrot & parsnip cake, confit garlic yoghurt, candied almonds	9.5
Sausage & fennel ragu, tagliatelle, burrata	13
Crispy confit potato terrine, tarragon mayonnaise	6.5
Sticky beef short rib, aligot, salsa verde, artichoke crisps	14
La Scarpetta. <i>Sourdough for "mopping up the sauce"</i>	3.5

Please mention any allergies or dietary requirements to a member of staff

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Cheese

Shepherds Purse Northern Blue & Brillat-Savarin	12
<i>Served with homemade selection of crackers, grape & fennel chutney</i>	

Sweets

Selection of homemade ice cream & sorbet	2pp
White chocolate & blood orange pavlova	8
Apple, thyme & hazelnut crumble, stem ginger ice cream	7
Date, treacle & Earl Grey pudding, vanilla marscarpone	8
Homemade madeleines, lemon drizzle	½ dozen 6 1 dozen 11
<i>Cooked to order, please allow 10 minutes</i>	

Digestif

Espresso Martini	12
Brook's French Martini	12
Carajillo Con Tequila	9.5
Dark Chocolate Orange Martini	11
The Gilbert	10.5
Pedro Ximénez, dulce, Gonzalez Byass, Jerez, Spain	4.5
Cockburn's Ruby port	4.5
Graham's 10-year Tawny port	5
Graham's Late Bottled Vintage port (2015)	5

Dessert Wine

Sémillon-Muscadelle, Monbazillac, France (375ml)	7 24
Botrytis Semillon Reserve, SE Australia (375ml)	9 28
Elysium, California (375ml)	9.5 3

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