

Brook's

Sunday Lunch

Aperitif

Bloody Mary. *Vodka, spiced tomato juice, dry sherry, port, celery, lemon* 10

Bites

Malt bread, caramelised shallot butter 4.5

Gordal olives 4.5

Cauliflower cheese croqueta, parmesan, chilli jam 3.5

Goat's cheese profiterole, truffle honey 2 each

Oyster. Raw with preserved wild garlic vinaigrette 3.5 each

Smalls

Smoked mackerel scotch egg, pickles, dill & preserved lemon remoulade 10

Pork rillettes, grape & fennel chutney, wholegrain mustard, pickled red cabbage 12

Smoked beef carpaccio, truffle mayo, pickled walnuts, parmesan 13

Thai sesame prawn toast, basil mayonnaise, sweet chilli jam 11.5

Twice baked Delice de Bourgogne soufflé, caramelised onion, toasted walnuts 12.5

Salt baked beetroot, charred kale & chestnut salad, Ajo Blanco, feta 11

Saffron risotto, fennel sausage ragu, mascarpone 11.5

To Share

Garlic & thyme roasted chicken, gravy ½ 18 | Whole 36

Roast belly pork, balsamic roast onions, apple sauce, gravy 30

16oz flat iron steak, béarnaise, gravy 34

Sides

Creamy mash 4.5

Roast garlic & herb potatoes 5

Honey & chilli roast carrots & squash 5.5

Creamed leeks, bacon 5.5

Baked cauliflower cheese 6.5

Yorkshire pudding 1.5

Cheese & Desserts

Colston Bassett Stilton & Baron Bigod. 12

Served with homemade selection of crackers, grape & fennel chutney

Pecan & treacle tart, preserved lemon ice cream 8

Dark chocolate crèmeux, griottine cherries, olive oil, salt 8

Spiced carrot cake, cinnamon cream cheese 7

Homemade madeleines, cardamom sugar ½ dozen 5.5 | dozen 10