

# Brook's

## *Aperitif*

'Clic Clac', Sparkling Menu Pineau & Chardonnay, Mikaël Bouges, Loire 7.5

## *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

## *Small sharing plates*

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

Korean fried cauliflower, coconut crust, maple gochujang, kimchi aioli 10

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

Middle Eastern lamb scrumpet, charred gem lettuce, anchovy mayonnaise 13

Pan fried cod loin, warm tartare sauce 12

Saffron risotto, fennel sausage ragu, mascarpone 11.5

Crispy confit potato terrine, marmite mayonnaise 7.5

Baked leeks, goat's curd, honey mustard vinaigrette, pine nuts 10.5

Sweet potato gnocchi, brown butter, gorgonzola, crispy sage 11

La Scarpetta. *Sourdough for "mopping up the sauce"* 3.5

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## Cheese

Colston Bassett Stilton & Baron Bigod 12

*Served with homemade selection of crackers, grape & fennel chutney*

## Sweets

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

Spiced carrot cake, cinnamon cream cheese 7

Pecan & treacle tart, preserved lemon ice cream 8

Homemade madeleines, cardamom sugar ½ dozen 5.5 | 1 dozen 10

## *Digestif*

Espresso Martini 10

Brook's French Martini 10

Carajillo Con Tequila. Espresso, Licor 43, Jose Cuervo tequila 9.5

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 | 30

Asti Spumante, San Silvestro, Italy 27

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