Brook's Sunday Lunch

2 courses £34pp | 3 courses £39pp

Bites

Malt bread, caramelised shallot butter (v) 4.5
Lemon, chilli, garlic & herb marinated Gordal olives (v) 5
Cheddar custard filled gougère, fig jam, pickled shallots (v) 2.5
Brie & walnut stuffed date, serrano ham, thyme honey 3.5
Brooks black pudding bon bon, mustard mayo 6
Devilled egg (v) 4
Oyster. Raw with mirin pickled cucumber & wasabi emulsion 3.5

Starters

Hot smoked salmon rillette, bread & butter pickles, sourdough toast
Ham hock scotch egg, mulled cider mustard
Pan-fried Brook's black pudding, cabbage, bacon, fried egg
Roast squash, chestnut & sage orzo (v)
Mushroom parfait, red onion marmalade, pistachio brioche (v)

Mains

Sunday Roast; served with dripping roast potatoes, Yorkshire pudding, gravy
Roast Turkey breast & leg
Roast sirloin of beef
Roast pork loin
Cumin roasted squash (v)
Cod fillet, parsley sauce, bread & butter pickles, caperberries, potato terrine
All the above are served with honey roast piccolo parsnips and brassicas

Sides

Creamy leek & thyme gratin (v) 6 | 13
Garlic creamy mash (v) 5.5
Roast sprouts, Gaunciale, crispy walnuts 5
Braised red cabbage (v) 4.5
Chestnut, sage & onion stuffing 4
Honey & mustard glazed pigs in blankets 4

Extra Sides

Dripping roast potatoes (v) 5
Roast butternut squash mash (v) 4.5
Brassicas. Tenderstem broccoli, cabbage, cavolo nero (v) 5.5

Desserts

Sticky toffee parkin, sticky toffee sauce, vanilla ice cream
Chocolate salami, pistachio, sour cherries, miso ice cream
Mulled wine poached pears, hazelnut crumble
Panettone bread & butter pudding, spiced custard, glazed figs
Affogato, hazelnut crumb
Three homemade madeleines, orange, clove & star anise sugar

Cheese

Truffle Baron Bigod, Wookey Hole Cave Aged Cheddar, Croxton Manor Stilton
Crackers, Brook's chutney, celery, truffle honey
(+4.5 supplement)