

Brook's

Aperitif

Maple Negroni	10
<i>Campari, gin, sweet vermouth, maple syrup</i>	

Bites

Malt bread, marmite butter	4.5
Chilli & fennel marinated Gordal olives	4.5
Goat's cheese profiterole, truffle honey	2
Chicken & chorizo croqueta, kimchi aioli	4
Oyster. Raw with red wine vinaigrette	3.5

Smalls

Roast parsnip, honey & rosemary cake, whipped feta, toasted hazelnuts	11
Sea trout gravadlax, wasabi ajo blanco, cornichons, dill oil	12
Ham hock & leek terrine, piccalilli, toasted sourdough	11.5
Hake wrapped in Parma ham, Vietnamese curry, basil	17
Roast pigeon breast, wild mushroom, pearl barley, crispy kale	12
Sausage & fennel ragu, tagliatelle, burrata	13
Sprout, tarragon & cumin fritters, lime pickle yoghurt, mango chutney, coriander	11
Korean fried belly pork, gochujang mayo, coconut crust	13
Crispy confit potato terrine, tarragon aioli	6.5
Thai sesame prawn toast, lime mayonnaise, sweet chilli jam	12
Baked leeks, goat's curd, honey mustard vinaigrette, pine nuts	11
Smoked mackerel scotch egg, warm tartare sauce	13
La Scarpetta, sourdough for 'mopping up the sauce'	3

Please mention any allergies or dietary requirements to a member of staff. Please be aware that allergens and nuts are used in the kitchen so there is a risk of cross contamination. A discretionary 12.5% service charge will be added to all tables. 100% of all tips go to our staff.

One cheese, crackers, date chutney, grapes

7

Choose as many more as you like for an extra £2.5 per cheese

Shepherds Purse Northern Blue | Gudbandsdalen | Délice de Bourgogne

+ Port – Ruby / Tawny / Late Bottle Vintage

4.5 / 5.5 / 5

Sweets

Apricot bread & butter pudding, maple crème fraîche

8

Steamed ginger pudding, custard, stem ginger ice cream

8

Dark chocolate crémeux, whisky cherries, almond brittle

8

Selection of homemade ice cream & sorbets

2 per scoop

Affogato, hazelnut crumble

5

(add a liqueur +3)

Homemade madeleines, allspice sugar

1/2 dozen 7 | 1 dozen 12

Cooked to order, please allow 10 minutes

Tea

English breakfast

3

Earl Grey, Mint, Chamomile, Green, Berry

3.5

Coffee, (Darkwoods, Marsden, Huddersfield)

Espresso	3.1	Latte	3.9
Americano	3.4	Hot chocolate	3.9
Espresso macchiato	3.2	Mocha	4
Cortado	3.4	Liqueur coffee	7.5
Flat white	3.6	Oat	+60p
Cappuccino	3.8	Syrup - vanilla/caramel	+60p

Digestif

Espresso Martini

12

Brook's French Martini

12

Dessert Wine

100ml | Bottle (375ml)

Sémillon-Muscadelle, 'Monbazillac', SW France

7 | 24

Botrytis Sémillon Reserve, Berton Vineyard, SE Australia

9 | 28

Black Muscat, 'Elysium', Quady Winery, California, USA

9.5 | 30

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