Brook's

Aperitif

Controcorrente vermouth, Fruili, Italy. *Rosso or bianco*	5

Bites

Malt bread, marmite butter	4.5
Crispy olives stuffed with chorizo, basil mayo	5
Goat's cheese profiterole, truffle honey	2
Chilli prawn croquette, dill & harissa aioli	4
Oyster. Raw with red wine vinaigrette	3.5

Smalls

Beetroot cured salmon, horseradish labneh, flatbread crisps, walnut & tarragon pesto	13
Smoked mackerel pâté, fennel & blood orange ceviche, croutes	12.5
Nduja carrots, garlic whipped ricotta, hot honey, toasted almonds	11
Sticky pig cheek wonton, chilli kimchi, cherry hoisin	12.5
Seared king scallops, cauliflower purée, curried panko granny smith, coriander	16
Tandoori cod, lentil daal, spiced mango yoghurt	14
Harissa hasselback courgettes, butterbean and tahini dip, dukkah	11
Truffle and parmesan confit potato terrine, miso aioli	7.5
Roasted red pepper ragu rigatoni, mascarpone, oregano	12
Lamb kofta, pickled red cabbage, mint & cucumber yoghurt, crispy onions	15
Yorkshire blue twice baked soufflé, red onion marmalade, celeriac crisps	10.5
8oz flat iron, chanterelles, truffle butter	21

Confit garlic & rosemary focaccia	4

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 | Black Crowdie | Truffle Baron Bigod | Wookey Hole Cave Aged Cheddar

+ Port – Ruby / Tawny / Late Bottle Vintage 4.5 / 5.5 / 5

Sweets

Apricot bread & butter pudding, maple crème fraîche 8
Vanilla panna cotta, poached rhubarb, almond brittle, hazelnut crumble 8
Dark chocolate tart, Italian meringue, honeycomb 8
Selection of homemade ice cream & sorbets 2 per scoop
Affogato, hazelnut crumble 5
(add a liqueur +3)
Homemade madeleines, salted caramel ½ 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 13

Dessert Wine 100ml | Bottle (375ml)

Botrytis Sémillon Reserve, Berton Vineyard, SE Australia 9 | 28
Black Muscat, 'Elysium', Quady Winery, California, USA 9.5 | 30

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