

Brook's

Sunday Lunch

Aperitif

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

10

Bites

Malt bread, roasted shallot butter	4.5
Chilli & fennel 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

Small Plates

*Subject to change

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
Roast pigeon breast, wild mushroom, pearl barley, crispy kale	12
Sprout, tarragon & cumin fritters, lime pickle yoghurt, mango chutney, coriander	11
Korean fried belly pork, gochujang mayo, coconut crust	13

To Share

Garlic & thyme roasted chicken, gravy	1/2 18 Whole 36
Roast ribeye of aged beef, bearnaise, gravy	34
Roast belly pork, balsamic onion, apple & rosemary sauce, gravy	30

Sides

Roast garlic & herb potatoes	5
Creamy mash	4.5
Honey roast carrots & parsnips	5.5
Creamed sprouts & French beans, chestnuts, crispy bacon	5.5
Pork, sage & onion stuffing balls	6
Maple & mustard glazed pigs in blankets	6
Cauliflower gratin	6
Yorkshire pudding	1.5

Cheese & Desserts

One cheese, date chutney, grapes	7
<i>Choose as many more as you like for an extra £2.5 per cheese</i>	

Shepherds Purse Northern Blue | Gudbandsdalen | Délice de Bourgogne

+ Port – Ruby / Tawny / Late Bottled Vintage	4.5 / 5.5 / 5
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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 & sorbet	2 per scoop
Affogato, hazelnut crumble	5

(add a liqueur +3)

Homemade madeleines, allspice sugar	1/2 dozen 7 1 dozen 12
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Cooked to order, please allow 10 minutes (we also do these to takeaway)

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.