

Brook's

Aperitif

Maple Negroni
Campari, gin, sweet vermouth, maple syrup, earl grey tea

Bites

Malt bread, roast shallot butter
Lemon, chilli, garlic & herb marinated Gordal olives
Cheddar custard filled gougère, fig jam, pickled shallots
Brie & walnut stuffed date, serrano ham, thyme honey
Brook's black pudding bon bon, mustard mayo
Pigs in blankets, honey & mustard glaze
Devilled egg
Lindisfarne oyster. Raw with mirin pickled cucumber, wasabi emulsion

Small sharing plates

Mushroom parfait, red onion marmalade, pistachio brioche
Rollmop herring, fennel, blood orange
Whitby crab, spicy brown crab, cornbread, pickled mussel
Ham hock scotch egg, mulled cider mustard
Mussels, leeks, smoked bacon & cider
Roast squash, chestnut & sage orzo
Pork faggot, Roscoff onions, lentils, sherry vinegar
Potato tartiflette, Ogleshield, bacon, crispy onions
Braised leeks, rarebit gratin, sourdough crumbs
Cod fillet, parsley sauce, bread & butter pickles, caperberries
Turkey, breast & leg, cranberry & orange sauce
Roast sprouts, Gaunciale, crispy walnuts
Beef bourguignon, celeriac mash
Honey roast piccolo parsnips, spiced purée, parsnip crisps