

Brook's

Where dietary symbols are stated, dishes will be adjusted to suit the dietary requirement.

GF – Gluten free, GFO – Gluten free option, DF – Dairy free, DFO – Dairy free option, SF – Soy free, NF – Nut free, NFO – Nut free option

Aperitif

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

Bites

Malt bread, roasted shallot butter/olive oil & balsamic (GFO, DFO, NF)	4.5
Chilli & fennel marinated Gordal olives (GF, DF, SF, NF)	4.5
Goats cheese profiterole, truffle honey (SF, NF)	2
Turkey & sage croqueta, cranberry & chilli jam (SF, NF)	4
Oyster. Raw with red wine vinaigrette (GF, DF, SF, NF)	3.5

Smalls

Sea trout gravadlax, wasabi ajo blanco, cornichons, dill oil (DF, SF)	10
Ham hock & leek terrine, piccalilli, toasted sourdough (DF, NF, SF)	9
Chestnut gnocchi, tarragon cream, celeriac crisps, roast chestnuts (SF)	10
Roast parsnip, honey & rosemary cake, whipped feta, toasted hazelnuts (SF)	9.5
Crayfish & squid ink arancini, caviar, beurre blanc, parmesan (NF, SF)	14.5
Potato, leek & taleggio tartiflette, caramelised shallot, gherkins, crispy bacon (NF, GF, SF)	11.5
Roast pigeon breast, wild mushroom, pearl barley, crispy kale (DF, NF, SF)	12
Seared king scallops, BBQ baby leeks, vermouth cream (NF, SF, GF)	14.5
Hake, moules marinière, sea purslane (NF, GF, SF)	13.5
Braised beef short rib bourguignon, heritage carrot, silverskin onions (GF, SF, NF, DF)	15

La Scarpetta, sourdough for 'mopping up the sauce' (DF, SF, NF)	3
---	---

Gluten free bread also available (DF, NF, SF)

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.