

Brook's

Aperitif

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

Bites

Malt bread, roast shallot butter (GFO, DFO, NF, SF) 4.5

Crispy olives stuffed with chorizo, basil mayo (NF) 5

Goat's cheese profiterole, truffle honey (SF, NF) 2

Chilli prawn croquette, dill & harissa aioli (NF) 4

Oyster. Raw with red wine vinaigrette (GF, DF, SF, NF) 3.5

Smalls

Beetroot cured salmon, horseradish labneh, crisps, walnut & tarragon pesto (SF, GFO) 13

Smoked mackerel pâté, fennel & blood orange ceviche, croutes (GFO, NF, SF) 12.5

Nduja carrots, garlic whipped ricotta, hot honey, toasted almonds (GF, DFO, SF) 11

Sticky pig cheek wonton, chilli kimchi, cherry hoisin (DF, NFO) 12.5

Seared king scallops, cauliflower purée, curried panko granny smith, coriander (SF, NF) 16

Tandoori cod, lentil daal, spiced mango yoghurt (NF) 14

Harissa hasselback courgettes, butterbean and tahini dip, dukkah (GF, DF, SF) 11

Roasted red pepper ragu rigatoni, mascarpone, oregano (NF) 12

Truffle and parmesan confit potato terrine, miso aioli (DFO, SFO, NF) 7.5

Lamb kofta, pickled red cabbage, mint & cucumber yoghurt, crispy onions (NF, SF, GF) 15

Yorkshire blue twice baked soufflé, red onion marmalade, celeriac crisps (NF, SF) 10.5

8oz flat iron, chanterelles, truffle butter (GF, SF, NF) 21

Confit garlic & rosemary focaccia (DF, SF, NF) 4

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.

One cheese, crackers, date chutney, grapes (SF, NFO) 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 (SF, NF) 8

Vanilla panna cotta, poached rhubarb, almond brittle, hazelnut crumble 8
(NFO, GFO)

Dark chocolate tart, Italian meringue, honeycomb (NF) 8

Selection of homemade ice cream & sorbets 2 per scoop

Affogato, hazelnut crumble (NFO, DFO, SF, GFO) 5
(add a liqueur +3)

Homemade madeleines, salted caramel (NF, SF) 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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