

Brook's

Aperitif

Negroni. *Campari, Tanqueray Gin, sweet vermouth* 11

Bites

Malt bread, caramelised shallot butter 4.5
Lemon, chilli, garlic & herb marinated Nocellara olives 4
Goat's cheese profiterole, truffle honey 2
Crispy cauliflower, gochujang & honey glaze 4.5
Black pudding bon bons, mustard mayo 6
Brook's pork scratchings, apple purée 3
Confit duck leg nuggets, Brook's dipping sauce 8
Oyster. Raw with stout pickled onions & Guinness emulsion 3.5

Today's Specials

Creedy Carver duck breast, orange sauce, watercress 15
5oz/10oz Bavette steak, peppercorn sauce 16/28
14oz Sirloin on the bone, peppercorn sauce 37.5

Smalls

Gin & citrus cured salmon, lime mayo, breadcrumbs 14
Marinated feta, heritage tomatoes, cucumber, olives 12
Cold roast rump of beef, pickled beetroot & fennel, truffle cream cheese 13
Roast chicken leg, harb braised beans, cabbage 14
Garlic flatbread, wild mushrooms 13
Crab rigatoni, samphire, bottarga 13.5
Courgettes, lemon & parsley, harissa yoghurt 11.5
Pork belly, Chinese cabbage, Asian dressing, peanuts 14
Roasted carrot, whipped goat's curd, carrot jam, ras el hanout, granola, dill 12.5
Torched mackerel, cucumber salad 13

Crispy ratte potatoes, sorrel mayo 6.5
Confit garlic & rosemary focaccia 4

Sweets

One cheese, crackers, pear & ginger chutney, grapes 7
Choose as many more as you like for an extra £2.5 per cheese
Shepherds Purse Northern Blue | Golden Cross | Wookey Hole Cave Aged Cheddar | Truffle Baron Bigod

Steamed marmalade pudding, miso ice cream 9
Vanilla panna cotta, macerated strawberries, almond brittle, hazelnut crumble 8
White chocolate & lemon crèmeux, freeze-dried raspberries, shortbread crumble 8
Selection of homemade ice cream & sorbets 2 per scoop
Vanilla, marmalade, stem ginger, miso, baileys, plum, pimm's & mango
Affogato, hazelnut crumble 5
Homemade madeleines, cardamom sugar 1/2 dozen 7 | 1 dozen 12

Cooked to order, please allow 10 minutes