

# Brook's

## *Aperitif*

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

## *Bites*

Malt bread, roast shallot butter	4.5
Chilli & fennel marinated Gordal olives	4.5
Goats cheese profiterole, truffle honey	2
Turkey & sage croqueta, cranberry & chilli jam	4
Oyster. Raw with red wine vinaigrette	3.5

## *Smalls*

Mushroom parfait, rhubarb & damson chutney, homemade brioche, truffle	12.5
Sea trout gravadlax, wasabi ajo blanco, cornichons, dill oil	10
Ham hock & leek terrine, piccalilli, toasted sourdough	9
Chestnut gnocchi, tarragon cream, celeriac crisps, roast chestnuts	10
Roast parsnip, honey & rosemary cake, whipped feta, toasted hazelnuts	9.5
Panko cod cheeks, katsu sauce, spring onion, coriander & pickled pepper	12
Twice baked Delice de Bourgogne & Jerusalem artichoke soufflé	12.5
Crayfish & squid ink arancini, caviar, beurre blanc, parmesan	14.5
Potato, leek & taleggio tartiflette, caramelised shallot, gherkins, crispy bacon	11.5
Roast pigeon breast, wild mushroom, pearl barley, crispy kale	12
Seared king scallops, BBQ baby leeks, vermouth cream	14.5
Hake, moules marinière, sea purslane	13.5
Turkey & celeriac Pithivier, charred hispi cabbage, mustard sauce	16
Braised beef short rib bourguignon, heritage carrot, silverskin onions	15
La Scarpetta, sourdough for 'mopping up the sauce'	3

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 7

*Choose as many more as you like for an extra £2.5 per cheese*

*Shepherds Purse Northern Blue | Black Crowdie | Truffle Baron Bigod*

+ Port – Ruby / Tawny / Late Bottle Vintage 4.5 / 5.5 / 5

### *Sweets*

Mince pie bread & butter pudding, brandy & cinnamon mascarpone 8

Steamed ginger pudding, crème anglaise, stem ginger ice cream 8

Spiced plum crème brûlée, pistachio shortbread 8

Selection of homemade ice cream & sorbets 2 per scoop

Affogato, hazelnut crumble 5  
(add a liqueur +3)

Homemade madeleines, allspice sugar 1/2 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 12

Brook's French Martini 12

### *Dessert Wine* 100ml | Bottle (375ml)

Sémillon-Muscadelle, 'Monbazillac', SW France 7 | 24

Botrytis Sémillon Reserve, Berton Vineyard, SE Australia 9 | 28

Black Muscat, 'Elysium', Quady Winery, California, USA 9.5 | 30

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