

Brook's

Sunday Lunch

Hair 'o' dog

Bloody Mary. *Vodka, spiced tomato juice, dry sherry, port, celery, lemon* 10

Bites

Malt bread, marmite butter 4.5
Chilli & fennel Gordal olives 5
Goat's cheese profiterole, truffle honey 2 each
Haggis croquette, chilli jam 4 each
Oyster. Raw with pickled ginger vinaigrette 3.5 each

Small Plates

Burrata, roasted butternut squash, pecan, maple, olive oil croutes 11.5
Smoked mackerel & crab pâté, sourdough, pickled cucumber, chimichurri 11
Twice backed Delice de Bourgogne & Jerusalem artichoke soufflé 12.5
Seared king scallops, red pepper butter, crispy shallots 11
Wild mushroom & mozzarella arancino, romesco sauce, parmesan 11

To Share

Garlic & thyme roasted chicken 1/2 18 | Whole 36
Roast ribeye of aged beef, bearnaise 34
Roast belly pork, balsamic onion, apple sauce 30

Sides

Cauliflower & broccoli gratin 6
Roast garlic & herb potatoes 5
Honey roast chantenay carrots 5
Buttered sprouts, chestnuts, bacon 5
Creamy mash 4.5
Yorkshire pudding 1.5

Cheese & Desserts

One cheese, date chutney, grapes 7
Choose as many more as you like for an extra £2.5 per cheese

Shepherds Purse Northern Blue | Black Crowdie | Golden Cross | Truffle Baron Bigod

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

Pecan, date bread & butter pudding, miso ice cream 8
Dark chocolate tart, Cointreau orange, maple mascarpone 8
Plum & Chantilly pavlova 7
Selection of homemade ice cream & sorbet 2 per scoop
Affogato, hazelnut crumble 5

(add a liqueur +3)

Homemade madeleines, lemon & ginger sugar 1/2 dozen 6 | 1 dozen 11

Cooked to order, please allow 10 minutes (we also do these to takeaway)

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 tables of 6 or more.