

Brook's

Aperitif

'Clic Clac', Sparkling Menu Pineau & Chardonnay, Mikaël Bouges, Loire 7.5

Bites

Malt bread, caramelised shallot butter 4.5

Gordal olives 4.5

Cauliflower cheese croqueta, parmesan, chilli jam 5

Goat's cheese profiterole, truffle honey 2 each

Oyster. Raw with preserved wild garlic vinaigrette 3.5 each

Small sharing plates

Smoked mackerel scotch egg, pickles, dill & preserved lemon remoulade 9.5

Smoked beef carpaccio, truffle mayo, pickled walnuts, parmesan 13

Korean fried cauliflower, coconut crust, maple gochujang, kimchi aioli 10

Thai sesame prawn toast, basil mayonnaise, sweet chilli jam 11.5

Middle Eastern lamb scrumpet, charred gem lettuce, anchovy mayonnaise 13

Pan fried cod loin, warm tartare sauce 12

Saffron arancini stuffed with fennel sausage ragu, tomato sauce 11.5

Salt baked beetroot, charred kale & chesnut salad, ajo blanco, feta 11

Sweet potato gnocchi, brown butter, gorgonzola, crispy sage 11

Crispy confit potato terrine, marmite mayonnaise 7.5

12oz Pork tomahawk steak, cider cream sauce, pickled red cabbage 25

La Scarpetta. *Rosemary focaccia for "mopping up the sauce"* 3

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Cheese

Colston Bassett Stilton & Baron Bigod 12

Served with homemade selection of crackers, grape & fennel chutney

Sweets

Sticky chocolate & date pudding, chocolate caramel, crème fraiche 8

Spiced carrot cake, cinnamon cream cheese 7

Homemade madeleines, cardamom sugar 1/2 dozen 5.5 | 1 dozen 10

Digestif

Espresso Martini 10

Brook's French Martini 10

Carajillo Con Tequila. Espresso, Licor 43, Jose Cuervo tequila 9.5

Pedro Ximénez, dulce, Gonzalez Byass, Jerez, Spain 4.5

Cockburn's Ruby port 4.5

Graham's 10-year Tawny port 5

Graham's Late Bottled Vintage port (2015) 5

Dessert Wine

Sémillon-Muscadelle, Monbazillac, France (375ml) 7 | 24

Botrytis Semillon Reserve, SE Australia (375ml) 9 | 28

Elysium, California (375ml) 9.5 | 30

Asti Spumante, San Silvestro, Italy 27

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