

Brook's

Aperitif

Maple Negroni 10

Campari, gin, sweet vermouth, maple syrup

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

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

Crayfish & squid ink arancini, caviar, beurre blanc, parmesan 14.5

Potato, leek & vacherin 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

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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