

Brook's

Aperitif

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

Bites

Malt bread, marmite butter 4.5
Gordal olives 4
Seared Queenie scallops, squid ink aioli 5
Goat's cheese profiterole, truffle honey 2 each
Oyster. Raw with raspberry vinaigrette 3.5 each

Small sharing plates

Sea Bream ceviche, pickled ginger, horseradish mayonnaise 9.5
Burrata, fig & chicory salad, salsa verde dressing, dukkah 12
Chicarrone de Cadiz, tonnato sauce, caperberries 11
Korean fried cauliflower, coconut crust, maple gochujang, kimchi aioli 10
Grilled Tiger prawns, caper, chilli & lemon butter 12
Twice baked blue cheese souffle, caramelised onion, toasted walnuts 12.5
Sweet potato & spring onion hash brown, fresh crab, egg yolk, chives 11
Crispy masala cod, makhani sauce, coriander 12.5
Creamy mushroom & chestnut fazzoletti, crispy leek, parmesan 10
Confit duck leg, ribollita cassoulet 11.5
Roast squash, whipped feta, chilli honey, crispy sage 9
Potato & celeriac terrine, brown butter, parmesan, hazelnuts, truffle 7.5
Ox heart skewer, sherry glaze, peppercorn sauce 10

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

Brook's

Aperitif

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

Bites

Malt bread, marmite butter 4.5
Gordal olives 4
Seared Queenie scallops, squid ink aioli 5
Goat's cheese profiterole, truffle honey 2 each
Oyster. Raw with raspberry vinaigrette 3.5 each

Small sharing plates

Sea Bream ceviche, pickled ginger, horseradish mayonnaise 9.5
Burrata, fig & chicory salad, salsa verde dressing, dukkah 12
Chicarrone de Cadiz, tonnato sauce, caperberries 11
Korean fried cauliflower, coconut crust, maple gochujang, kimchi aioli 10
Grilled Tiger prawns, caper, chilli & lemon butter 12
Twice baked blue cheese souffle, caramelised onion, toasted walnuts 12.5
Sweet potato & spring onion hash brown, fresh crab, egg yolk, chives 11
Crispy masala cod, makhani sauce, coriander 12.5
Creamy mushroom & chestnut fazzoletti, crispy leek, parmesan 10
Confit duck leg, ribollita cassoulet 11.5
Roast squash, whipped feta, chilli honey, crispy sage 9
Potato & celeriac terrine, brown butter, parmesan, hazelnuts, truffle 7.5
Ox heart skewer, sherry glaze, peppercorn sauce 10

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

Cheese

Colston Bassett Stilton & Kaltbach 12

Served with homemade selection of crackers, grape & fennel chutney

Sweets

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

Blackberry & bay custard tart 7

Vanilla panna cotta, plums in anise syrup 8

Homemade madeleines, strawberry 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

Cheese

Colston Bassett Stilton & Kaltbach 12

Served with homemade selection of crackers, grape & fennel chutney

Sweets

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

Blackberry & bay custard tart 7

Vanilla panna cotta, plums in anise syrup 8

Homemade madeleines, strawberry 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