Brook's

Three Course £65pp

Bites (Optional extra's)
Malt bread, roast shallot butter (v) 4.5
Lemon, chilli & garlic marinated Gordal olives (v) 5
Cheddar custard filled gougere, fig jam, pickled shallots (v) 2.5
Brie & walnut stuffed date, serrano ham, thyme honey 3.5
Brooks black pudding bon bon, mustard mayo 6
Pigs in blankets, honey & mustard glaze 4
Devilled egg (v) 3
Lindasfarne oyster, Mirin pickled cucumber, wasabi emulsion 3.5

Starters
Mushroom parfait, red onion marmalade, pistachio brioche (v)
Ham hock scotch egg, mulled cider mustard
Poached salmon tart, bearnaise sauce, watercress
Lamb kofta, baby gem, tzatziki
Braised leeks, rarebit gratin, sourdough crumbs (v)
Chargrilled king prawns, torched baby gem, bloody mary sauce

Mains
Treacle glazed fillet of beef, roast shallots, Madeira jus
Turkey, breast & leg, cranberry & orange sauce
Cod fillet, parsley sauce, bread & butter pickles, caperberries
Fillet of plaice, bisque sauce, mussels
Truffled celeriac pithivier, roast celeriac gravy, roast shallots (v)
Roast squash, chestnut & sage orzo (v)

Served with sharing sides of
Roast sprouts, Gaunciale, crispy walnuts
Roast dipping potatoes, sage & onion salt

Desserts
Sticky toffee parkin, sticky toffee sauce, vanilla ice cream
Chocolate salami, pistachio, sour cherries, miso ice cream
Mulled wine poached pears, hazelnut crumble
Panettone bread & butter pudding, spiced custard, glazed figs

Cheese (Optional extra +12.50)
Croxton Manor Stilton, Wookey Hole Cave Aged Cheddar, Truffle Baron Bigod
Crackers, Brook's chutney, celery, truffle honey