



brook kitchen

Evening Menu

Aperol Spritz | Kir Royal £9

Olives £4.5

Wild garlic hummus with bread £7.5

Bread selection with trio of flavoured butter £7.5

White miso & sesame, pink peppercorn & fennel seed, wild garlic

Starters

Pea & wild garlic velouté, wild garlic flowers, herb oil and croutons £8 (GFO)

Chestnut mushroom & asparagus tart with Isle of White blue cheese and pickled walnut ketchup £9

Red king prawns, nduja, tomatoes on sourdough toast with pickled Padron peppers £10.5 (DFO)

Salad of duck breast, charred sweetcorn, dukka, radish, rhubarb & beetroot ketchup £12.5 (DF/GF)

Mains

Confit corn fed chicken leg, asparagus, wild garlic, heritage baby carrots, pickled carrots & chicken jus £20 (DFO/GF)

Fillet of cod, garlic crushed new potatoes, cider butter sauce, savoy cabbage & pancetta £21 (GF)

Braised lamb breast & neck, fondant potato, tenderstem broccoli, beetroot & rhubarb ketchup, radish with lamb jus £22.5 (GF)

Charred Hispi cabbage, celeriac steak, salsa verde, celeriac puree, caper raisin puree, candied hazelnuts £16 (DFO/GF)

Desserts

Coffee custard tart, raspberries & candied hazelnuts £8

Lemon posset with caramelised white chocolate & poached rhubarb £8 (GF)

Affogato £6.5 (GF)