

BROOKES

RESTAURANT

TO START WITH

PULLED BEEF BRISKET CROQUETTE sweetcorn and baby onions, spiced bourbon ketchup	£7.50
CRISPY PANKO GOATS CHEESE honey and chive bon bons, salt baked and pickled beetroot, beetroot relish	£6.75
LEMON AND DILL CURED SALMON crab beignets, fennel shavings and crab aioli	£8.25
SMOKED DUCK BREAST charred baby carrot, carrot puree and harissa yogurt	£8.50
TIGER PRAWNS sautéed with green chilli, ginger and lemon grass, coriander and coconut milk	£8.25
SPICED LAMB BAHJI curried parsnip puree, lime pickle	£7.50
BUTTERNUT SQUASH RAVIOLI burnt onion ketchup, squash fondant and veloute with crispy kale	£6.75

SIDES

£4.50 each

Rocket and Parmesan Salad with Cherry Tomatoes & Aged Balsamic	Creamed Potato with Chives
Honey Roasted Root Vegetables	Beer Battered Onion Rings
Hand Cut Chips	Sweet Potato Fries

TO FOLLOW

DUO OF LAMB oven baked rump, confit shoulder, sweet potato mash, honeyed parsnips, minted kale and rosemary jus	£21.00
BRAISED SHORT RIB OF BEEF stilton croquette, celeriac purée, braised turnips, port and horseradish jus	£22.50
SEARED SEABASS spiced pumpkin puree, romanesco, potato fondant and chive oil	£19.50
TRUFFLE ROASTED CORN FED CHICKEN BREAST tarragon creamed potatoes, confit shallots, roasted root vegetables, black truffle jus	£18.95
BASIL CRUSTED HAKE SURPREME parmentier potatoes, garlic buttered tiger prawns, butternut squash, béarnaise sauce	£19.50
PAN SEARED WILD MUSHROOM STROGANOFF chunky field mushroom with wild rice and matchstick potatoes	£15.75
ROOT VEGETABLE AND GOATS CHEESE PITHIVIER warm watercress, potato and beetroot salad, aged balsamic	£16.25

Food described in this menu may contain nuts or derivatives of nuts,
please let a member of staff know if you suffer from a nut allergy.

FROM THE GRILL

All of our meat is sourced from our specialist northern
catering butchers, supplying us with national parks beef,
pork and lamb from local family run farms.

All served with full garnish, hand cut chips and your choice
of sauce; Red wine, cracked pepper and brandy or
Blacksticks blue cheese.

10oz SIRLOIN STEAK	£24.95
10oz RIB EYE STEAK	£26.95
12oz TOMAHAWK PORK CHOP	£18.95
CORN FED CHICKEN BREAST	£17.95
8oz PAVE OF SALMON	£18.95

TO FINISH

STICKY TOFFEE PUDDING with butterscotch sauce and salted caramel ice cream	£6.95
ICED LEMON PARFAIT with with honey and lemon sponge, lemon curd and blackberry textures	£6.95
COFFEE ÈCLAIR with milk chocolate mousse, espresso syrup and double milk sorbet	£6.95
SELECTION OF MRS DOWSONS DAIRY ICE CREAMS	£6.50
CHEESEBOARD selection of British cheeses, classical accompaniments, house chutney and biscuits	£8.75