



BROOKS
RESTAURANT

Brooks Autumn Concept Menu

Tomato Symphony

A celebration of tomato encompassing, pastry tart with Tomato chutney, tomato tuile, dehydrated tomato, basil and tomato emulsion, tomato toast served with a clear tomato consommé

Cured Mackerel, Pickled Cucumber & Cucumber Sherbet

Fileted mackerel fillets cured in orange and lemon zest with fennel and coriander seeds served with cucumber sherbet with lemon gel, borage flowers and marigold petals

Artisan bread and butter

Bread with black garlic, star anise, fennel

Pan-Seared North Sea Cod, Shellfish Foam & Citrus Fennel Salad

Cod fillet with shellfish sauce, prawns, fennel, orange and lemon

“Beef Trilogy”, Pommes Anna, Gem Lettuce & Beef Jus

Beef fillet, braised short rib, steak tartare, gem lettuce, layered potatoes and beef sauce

Chocolate Decadence

70% cocoa chocolate tortes, rum, dried raspberry and amaretti served with homemade vanilla ice cream and tuille biscuits

Artisan sweet treats

Handmade fudge, marshmallows and fruits

£39.50