

BROOKWOOD

STARTERS

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| French Onion Soup - with Gruyère toast | 7 |
| Achill Island Oysters - 3 freshly shucked oysters served with fresh lemon & classic vinaigrette | 8.50 |
| Handmade Tortellini - Roasted butternut squash, goatscheese, sage butter | 9 |
| Ham Hock Terrine - Piccalili, burnt leek, celery salt | 10 |
| Whipped Foie Gras - Fig chutney, black pudding crumb, brioche | 13 |
| Mussels - Lemongrass & coconut sauce | 9.50 |
| Home-Smoked Salmon - Miso creme fraiche, pickled watermelon radish | 12.50 |

STEAKS

ALL OUR BEEF IS GRASS FED BLACK ANGUS, AGED FOR 35 DAYS & CHARGRILLED TO PERFECTION

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| 8oz Strip packed full of flavour | 18 |
| 10 oz Ribeye this one's all about the marbling...delicious, tender & juicy! | 26 |
| 8 oz Fillet the most prized and tender of them all | 32 |
| 12 oz Striploin the best of both worlds....somewhere between a ribeye & fillet | 28 |

THE BIG BOYS

CHARGRILLED ON THE BONE FOR EXTRA FLAVOUR

(RECOMMENDED FOR SHARING)

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|------------------------|-----------------------------|
| 26 OZ RIBEYE 55 | 28 OZ PORTERHOUSE 60 |
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PLEASE CHOOSE YOUR SAUCE

Peppercorn, Bearnaise, Garlic Butter & Bordelaise

SIDES 4

Creamy Mash
Hand Cut Chips
Onion Rings
Mixed Greens, Lemon and Garlic
Truffle & Parmesan Chips

STEAK TOPPINGS

BW Crumb (Bone marrow, Bacon, Blue cheese) 5.50
Char Grilled Garlic Prawns 7

CHEF'S SELECTION

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| Black Sole - Clams, black bacon, buttered potatoes | 28 |
| Crispy Battered Haddock - Hand cut chips, tartar sauce | 17 |
| Market Fish - Butternut squash puree, rainbow chard, baby potatoes | 24 |
| Rig 'N' Cheese (v) Rigatoni pasta, Irish cheddar, mushroom, truffle | 18 |
| Corn Fed Chicken - Salt baked celeriac, tender stem broccoli, parma ham, jus | 22 |
| The BW Burger - Bacon Jam, baby gem tomato and gherkins served on a sesame bun with hand cut chips | 16 |

**A DISCRETIONARY 12% SERVICE CHARGE MAY BE APPLIED TO GROUPS OF 6 OR MORE,
ALL OF WHICH GOES TO THE STAFF**