

WINTER MENU

SHARERS

BAKED WHOLE CAMEMBERT

with cranberry sauce, whole roasted garlic and toasted ciabatta bread. **V**

10.95

CURED MEAT PLATTER

Selection of cured meats, olives, pickles, bread, olive oil and balsamic vinegar.

11.95

VEGETARIAN ANTIPASTO

Harrisa hummus, tzatziki, aubergine dip, grilled artichokes, stuffed bell peppers, sun-dried tomatoes, olives and bread. **V**

10.95

STARTERS

SOUP OF THE DAY

with bread and butter, see our board for today's soup.

4.95

STEAMED MUSSELS

with white wine, shallots, garlic, parsley and fresh cream.

5.95

GARLIC AND CHILLI KING PRAWNS

with grilled ciabatta bread.

6.95

WILD MUSHROOMS

with stilton cheese and peppercorn sauce on toasted ciabatta bread.

5.95

SMOKED DUCK SALAD

with pomegranate seeds, hazelnuts and orange vinaigrette.

5.95

HALLOUMI AND CHORIZO SKEWERS

with chipotle tomato salsa.

5.95

FRIED CRISPY SQUID

with harissa mayonnaise.

6.50

ALMOND COATED DEEP FRIED SOMERSET BRIE

with sweet chilli and tomato jam. **V**

5.95

ROASTED FIG STUFFED WITH GOATS CHEESE WRAPPED IN PARMA HAM

Candid walnuts, rocket salad and honey mustard dressing.

5.95

MAINS

'THE BROOK BURGER'

with brioche bun, smoked apple wood Cheddar, English mustard mayonnaise, gem lettuce, tomato, red onion, pickle and smoked bacon served with fries.

10.95

HERB CRUSTED RUMP OF LAMB

with creamed parmesan mash, wilted spinach and rosemary jus.

15.95

CHAR-GRILLED PORK CHOP

with bubble & squeak, buttered green beans, apple purée and jus.

12.95

SLOW COOKED STEAK AND ALE PIE

with puff pastry top, mash potato and glazed seasonal vegetables.

12.95

28 DAY MATURED 10 OZ SCOTCH RIB EYE STEAK

with skin on chips and watercress salad.

17.95

Add a sauce for your steak

Garlic and parsley butter **1.50**

Peppercorn sauce **2**

Red wine sauce **2**

HOMEMADE BEER BATTERED FISH AND CHIPS

with peas and tartar sauce.

11.95

ROASTED COD LOIN

with wilted spinach, bacon mash and lemon dill cream sauce.

13.95

SEAFOOD PIE

Salmon, smoked haddock, cod and king prawns in a classic Béchamel sauce topped with parmesan mash. Served with glazed seasonal vegetables.

12.95

FETA CHEESE, SWEET POTATO, CREAMED SPINACH AND MUSHROOM WELLINGTON

with tender-stem broccoli and red pepper sauce. **V**

11.95

'THE BROOK HOUSE SALAD'

with quinoa, edamame beans, baby spinach, tender-stem broccoli, shallots, sun-dried tomatoes, black olives and honey Dijon mustard dressing.

7.95

Add to your salad

Chicken **3.50**

Goat's cheese **3**

Grilled halloumi **3**

SIDES

SKIN ON FRIES **3** MIXED SALAD **3** SEASONAL VEGETABLES **3** SWEET POTATO FRIES **3.50** GARLIC BREAD **3**

If you have a food allergy or a special dietary requirement please inform a member of staff before you place your order. **V**Vegetarian.