

# SET MENU

**2 courses 20.95 / 3 courses 25.95**

For parties of 10+ Pre-order only

## STARTERS

### SOUP OF THE DAY

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

### BRUSCHETTA

with avocado tartar and heirloom tomatoes. **V** **VE**

### HAM HOCK AND CHICKEN TERRINE

with pickled vegetables, celeriac and apple remoulade and toasted ciabatta bread.

### SALT AND PEPPER SQUID

with rocket and harrisa aioli.

### ALMOND COATED DEEP FRIED SOMERSET BRIE

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

## MAINS

### SEA BREAM FILLET

with spring onion potato cake, Jerusalem artichoke puree, samphire and sauce vierge. **GF**

### CHARGRILLED PORK CHOP

with Jersey Royals potatoes, savoy cabbage with bacon lardoons, spiced apple compote and jus. **GF**

### CHICKEN SCHNITZEL

with lemon and thyme breadcrumb, fried free range egg, dressed spring salad and skin on fries.

### FETA CHEESE, SWEET POTATO, CREAMED SPINACH AND MUSHROOM WELLINGTON

with tenderstem broccoli and red pepper sauce. **V**

### 'THE BROOK SUPERFOOD SALAD'

with quinoa, avocado, beetroot, edamame beans, baby spinach, charred corn, cherry tomatoes, omega seeds and sesame dressing. **VE** **GF**

Add one to your salad: chicken, goat's cheese or grilled halloumi

## DESSERTS

### STICKY TOFFEE PUDDING

with vanilla ice cream

### BELGIAN CHOCOLATE TORTE

with clotted cream ice cream

### VANILLA CRÈME BRULÉE

Service charge of 10% will be added to the final bill

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

Vegetarian **V** Vegan **VE** Gluten Free **GF**