

# SPRING LUNCH MENU

## STARTERS

### BAKED WHOLE CAMEMBERT

with caramelised red onion chutney, roasted garlic and toasted ciabatta bread. **V**

**10.95**

Ideal for sharing.

### BRUSCHETTA

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

**5.90**

### SOUP OF THE DAY

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

**5.50**

### GARLIC AND CHILLI KING PRAWNS

with toasted ciabatta bread.

**6.95**

### HAM HOCK AND CHICKEN TERRINE

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

**5.95**

### CHORIZO CROQUETTES

with lemon smoked paprika aioli and pea shoot salad.

**5.95**

### SALT AND PEPPER SQUID

with rocket and harrisa aioli.

**6.95**

### HALLOUMI AND CHORIZO SKEWERS

with chipotle tomato salsa. **GF**

**6.50**

### ALMOND COATED DEEP FRIED SOMERSET BRIE

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

**5.95**

## MAINS

### SEA BREAM FILLET

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

**13.95**

### CHICKEN SCHNITZEL

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

**13.50**

### FISH AND CHIPS

Home battered fresh fillet of today's fish, mushy peas and tartar sauce.

**13.50**

### CHARGRILLED PORK CHOP

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

**13.95**

### SLOW COOKED STEAK ALE PIE

topped with puff pastry, served with mashed potato and glazed seasonal vegetables.

**12.95**

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

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

**12.50**

### CAULIFLOWER STEAK

with smoky spiced mixed bean salad and salsa verde. **VE GF**

**10.95**

### 28 DAY MATURED 10 OZ SCOTCH RIB EYE STEAK

with skin on chips and watercress salad. **GF**

**18.95**

Add a sauce for your steak

Garlic and parsley butter **1.50** Peppercorn sauce **2**

Red wine sauce **2**

### 'THE BROOK SUPERFOOD SALAD'

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

**8.95**

Add to your salad

Chicken **4** Goat's cheese **3.50** Grilled halloumi **3.50**

## THE BROOK BURGERS

### GOURMET BEEF BURGER

with brioche bun, smoked bacon, smoked Applewood cheddar, relish, English mustard mayo, gem lettuce, tomato, red onion, pickle and skin on fries.

**11.95**

### LAMB BURGER WITH HALLOUMI AND SALSA VERDE

with brioche bun, tzatziki, rocket, tomato, red onion and skin on fries.

**11.95**

### CHARGRILLED CHICKEN BREAST BURGER

with brioche bun, smoked bacon, smoked Applewood cheddar, relish, mayo, gem lettuce, tomato, red onion, pickle and skin on fries.

**11.95**

### VEGETARIAN AND VEGAN PLANT BASE BURGER

with vegan bun, relish, vegan mayo, smashed avocado, gem lettuce, tomato, pickle and skin on fries.

**9.95**

**V VE**

## SANDWICHES

All sandwiches are served with skin on fries or salad.

### SKIRT STEAK WITH ROASTED ONIONS

with mustard mayo and rocket salad.

**7.95**

### GRILLED CHICKEN BREAST AND SMOKED BACON

with tomato, lettuce and mayo.

**7.50**

### FISH FINGER

with rocket and tartar sauce.

**7.50**

### GRILLED HALLOUMI AND ROASTED RED PEPPER

with hummus and baby spinach.

**6.95**

## SIDES

SKIN ON FRIES **3.50** SWEET POTATO FRIES **3.95** MIXED SALAD **3.50**

SEASONAL VEGETABLES **3.50** GARLIC BREAD **3.95**

HERBED JERSEY ROYALS POTATOES **3.95**

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**