

SPRING DINNER MENU

STARTERS

BAKED WHOLE CAMEMBERT

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

10.95

Ideal for sharing.

HENDRICKS GIN CURED SALMON

with tomato, caper, dill and shallot salsa, pickled cucumber, avocado cream and coriander shoots. **GF**

6.95

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

BRUSCHETTA

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

5.90

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

GRILLED SKIRT STEAK

with salsa verde, rocket and parmesan salad. **GF**

6.95

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

RUMP OF SPRING LAMB

with Jersey Royal potatoes, asparagus, pea puree and rosemary jus. **GF**

15.95

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

SEAFOOD LINGUINE

King prawns, squid and mussels with white wine, tomato, garlic and chilli.

13.95

CHARGRILLED PORK CHOP

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

13.95

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**

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

'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

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

LAMB BURGER WITH HALLOUMI AND SALSA VERDE

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

11.95

VEGETARIAN AND VEGAN PLANT BASE BURGER

with vegan bun, relish, vegan mayonnaise, smashed avocado, gem lettuce, tomato, pickle and skin on fries. **V VE**

9.95

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**