

# SUMMER DINNER MENU

## STARTERS

### BAKED WHOLE CAMEMBERT

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

**10.95**

Ideal for sharing.

### SALMON TARTARE

with beetroot, avocado and lemon coriander dressing.

**6.95**

### SOUP OF THE DAY

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

**5.50**

### WHOLE KING PRAWNS SHELL ON

with garlic, chilli, parsley and toasted ciabatta bread.

**7.50**

### COURGETTE , CHICKPEA AND CARROT FRITTERS

with quinoa tabbouleh salad, plant base greek yoghurt and zatear. **Gf V VE**

**5.90**

### STICKY SWEET SPICY

### BUFFALO CHICKEN WINGS

with toasted sesame seeds and served with dressed slaw. **Gf**

**5.95**

### CHORIZO ARANCINI

with saffron mayo and mixed salad leaves.

**5.90**

### GRILLED SKIRT STEAK

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

**6.95**

### SALT AND PEPPER SQUID

with rocket and harissa 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

### FILO PARCEL OF SALMON FILLET

with spinach & red pepper served with asparagus, beurre blanc and tomato concassé.

**14.95**

### CHARGRILLED LAMB STEAK

with sweet Romano red peppers, roasted new potatoes and minted pistachio salsa verde. **Gf**

**14.95**

### CHICKEN SCHNITZEL

with lemon and thyme breadcrumb, fried free range egg, mixed 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

Whole king prawns, squid, mussels with white wine, garlic and chilli tomato sauce.

**13.95**

### CHARGRILLED PORK CHOP

with new potatoes, seasonal vegetables, spiced apple compote and jus. **Gf**

**13.95**

**28 DAY MATURED 10 OZ SCOTCH RIB EYE STEAK** with skin on chips and mixed salad.

**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 honey mustard dressing. **V 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 seeded 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 seeded 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 seeded brioche bun, tzatziki, rocket, tomato, red onion and skin on fries.

**11.95**

### VEGETARIAN AND VEGAN PLANT BASE BURGER

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

**10.95**

## SIDES

SKIN ON FRIES **3.50** SWEET POTATO FRIES **3.95** MIXED SALAD **3.50** SEASONAL VEGETABLES **3.50**  
GARLIC BREAD **3.95** HERBED NEW 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**