

SUMMER LUNCH 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

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

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

CHARGRILLED PORK CHOP

with new potatoes, seasonal vegetables, 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 mixed salad.

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 honey mustard 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 seeded 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 seeded brioche bun, tzatziki, rocket, tomato, red onion 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

VEGETARIAN AND VEGAN PLANT BASE BURGER

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

10.95

V VE

SANDWICHES

All sandwiches are served with a choice of white or seeded bloomer bread, 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. **V**

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 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**