

WINTER DINNER MENU

STARTERS

BAKED WHOLE CAMEMBERT
Caramelised red onion chutney,
roasted garlic and toasted
ciabatta bread. **V**
10.95
Ideal for sharing.

SOUP OF THE DAY
Bread and butter, see
our board for today's soup. **V**
5.50

WHOLE KING PRAWNS SHELL ON
Garlic, chilli, parsley and toasted
ciabatta bread.
7.50

FALAFELS
Tabbouleh salad, cumin carrots,
hummus, tahini sauce and dukkah.
V VE GF
5.95 / 10.95

**STICKY SWEET SPICY
BUFFALO CHICKEN WINGS**
Toasted sesame seeds and
served with dressed slaw. **GF**
5.95

CHORIZO ARANCINI
Saffron mayo and mixed salad leaves.
5.95

BEEF BRISKET CROQUETTES
Stuffed with Applewood cheddar,
Nduja aioli.
6.95

SALT AND PEPPER SQUID
Rocket and harissa aioli.
6.95

**HALLOUMI AND
CHORIZO SKEWERS**
Chipotle tomato salsa. **GF**
6.50

**ALMOND COATED
DEEP FRIED SOMERSET BRIE**
Sweet chilli and tomato jam. **V**
5.95

MAINS

FILLET OF SEA BASS
Panko crusted dill potato cake, green vegetable
medley, fennel and white wine sauce.
15.95

HERB CRUSTED RUMP OF LAMB
Creamed mashed potato, wilted spinach and
rosemary jus.
16.95

CHICKEN SCHNITZEL
Lemon and thyme breadcrumb, mushroom sauce,
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 PIE
Salmon, smoked haddock, cod and king prawns
topped with Parmesan mash potato served with
green vegetable medley.
14.95

CHARGRILLED PORK CHOP
Garlic and rosemary crushed potatoes, buttered Savoy
cabbage, butternut squash purée and red wine jus. **GF**
13.95

28 DAY MATURED 10 OZ SCOTCH RIB EYE STEAK
Skin on chips and mixed salad.
19.95
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.
13.95

**FETA CHEESE, SWEET POTATO, CREAMED SPINACH
AND MUSHROOM WELLINGTON**
Tenderstem broccoli and red pepper sauce. **V**
12.95

**MOROCCAN SPICED ROOT VEGETABLE
AND CHICKPEA TAGINE**
Cauliflower rice and toasted flaked almonds. **V VE GF**
11.95

'THE BROOK SUPERFOOD SALAD'
Quinoa, baby spinach, spiced roasted butternut squash,
roast beets, tenderstem broccoli, cherry tomatoes, omega
seeds and house dressing. **V 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
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 CAJUN
CHICKEN BREAST BURGER**
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**
Seeded brioche bun, tzatziki,
rocket, tomato, red onion and
skin on fries.
11.95

**VEGETARIAN AND VEGAN
PLANT BASE BURGER**
Seeded vegan bun, relish,
vegan mayo, smashed
avocado, gem lettuce,
tomato, pickle and skin
on fries. **V VE**
11.95

SIDES

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