

WINTER LUNCH 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

BEEF BRISKET CROQUETTES

Stuffed with Applewood cheddar, Nduja aioli.

6.95

CHORIZO ARANCINI

Saffron mayo and mixed salad leaves.

5.95

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

SEAFOOD PIE

Salmon, smoked haddock, cod and king prawns topped with Parmesan mash potato served with green vegetable medley.

14.95

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

CHARGRILLED PORK CHOP

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

13.95

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

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**

'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

LAMB BURGER WITH HALLOUMI AND SALSA VERDE

Seeded brioche bun, tzatziki, rocket, tomato, red onion 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

VEGETARIAN AND VEGAN PLANT BASE BURGER

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

11.95

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

Mustard mayo and rocket salad.

7.95

GRILLED CHICKEN BREAST AND SMOKED BACON

Tomato, lettuce and mayo.

7.50

FISH FINGER

Rocket and tartar sauce.

7.50

GRILLED HALLOUMI AND ROASTED RED PEPPER

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**

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**