

MENU

STARTERS

BAKED WHOLE CAMEMBERT

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

12.95

Ideal for sharing.

SOUP OF THE DAY

Served with bread and butter. **V**

6.50

KING PRAWNS

Garlic, chilli, parsley, white wine butter sauce and toasted ciabatta bread.

7.95

SALT AND PEPPER SQUID

Rocket and harissa aioli.

7.95

HALLOUMI AND CHORIZO SKEWERS

Chipotle tomato salsa. **GF**

6.95

SMOKED MACKEREL PÂTÉ

Pickled dill and fennel salad, toasted ciabatta bread.

6.95

BEEF BRISKET CROQUETTES

stuffed with smoked Applewood cheddar and celeriac remoulade.

7.50

DUCK PARFAIT

with fig and apple chutney and toasted ciabatta bread.

7.50

VEGAN CAULIFLOWER HOT WINGS

with garlic aioli. **V VE**

6.50

POACHED PEAR AND CHICORY SALAD

with maple roasted walnuts and blue cheese dressing. **V GF**

6.95

MAINS

PAN ROASTED SALMON FILLET

with potato terrine, wilted spinach, roasted cherry tomatoes and Béarnaise sauce. **GF**

16.95

FISH AND CHIPS

Home battered fresh fillet of today's fish, crushed garden peas and tartar sauce.

14.95

ROASTED CORN FED CHICKEN SUPREME

with potato dauphinoise, Jerusalem artichoke purée, sautéed kale, wild mushrooms and red wine jus. **GF**

16.95

SLOW COOKED STEAK ALE PIE

Topped with puff pastry, served with mashed potato and glazed seasonal vegetables.

15.95

SLOW COOKED PORK BELLY

with creamed mashed potato, sautéed kale, roasted carrots, apple purée and sage jus. **GF**

16.95

28 DAY MATURED 10 OZ SCOTCH RIB EYE STEAK

Skin on chips and mixed salad. **GF**

24.95

Add a sauce for your steak

Garlic and parsley butter **1.50** Peppercorn sauce **2.50**

SWEET POTATO, CHICKPEA AND SPINACH

SRI LANKAN CURRY

Served with basmati rice and garlic naan bread. **V VE**

13.95

'THE BROOK SUPERFOOD SALAD'

Roasted butternut, baby kale, quinoa, tenderstem broccoli, beetroot, pomegranate seeds and maple balsamic dressing.

V VE GF

9.95

Add to your salad

Chicken **4** Goat's cheese **3.50** Grilled halloumi **3.50**

Salmon **7**

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.

14.95

LAMB BURGER WITH HALLOUMI AND SALSA VERDE

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

15.50

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.

14.95

VEGETARIAN AND VEGAN PLANT BASE BURGER

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

14.95

V VE

SIDES

SKIN ON FRIES **3.50** SWEET POTATO FRIES **4.50** MIXED SALAD **3.95** SEASONAL VEGETABLES **3.50**

GARLIC BREAD **3.95** GARLIC BREAD WITH CHEESE **4.50**

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**