

# MENU

## STARTERS

### BAKED WHOLE CAMEMBERT

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

**13.95 extra bread 1.95**

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**

### BURATTA

with Heritage tomatoes and basil pesto. **V**

**7.50**

### BEEF BRISKET CROQUETTES

stuffed with smoked Applewood cheddar and celeriac remoulade.

**7.50**

### CUMBERLAND SAUSAGE SCOTCH EGG

with spiced piccalilli and house salad.

**6.90**

### ALMOND COATED DEEP FRIED BRIE

with frisee salad, sweet chilli and tomato jam. **V**

**6.50**

### VEGAN CAULIFLOWER SRIRACHA

BBQ WINGS

with garlic aioli. **V VE**

**6.50**

## MAINS

### SALMON FILLET

with char-grilled aubergine, asparagus chickpea croutons and mint chive yoghurt dressing.

**17.95**

### FISH AND CHIPS

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

**15.95**

### SLOW COOKED STEAK ALE PIE

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

**16.50**

### SLOW COOKED PORK BELLY

with creamed mashed potato, spring greens, roasted carrots, apple purée and sage jus. **GF**

**16.95**

### PAN ROASTED DUCK BREAST

with polenta fries, beetroot purée, asparagus and dark cherry red wine sauce.

**18.95**

### 28 DAY MATURED 10 OZ SCOTCH RIB EYE STEAK

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

**25.95**

Add a sauce for your steak

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

Chimichurri butter **2**

### SWEET POTATO, CHICKPEA AND SPINACH

### SRI LANKAN CURRY

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

**13.95**

Add to your curry

Chicken **4** King prawns **6**

### 'THE BROOK SUPERFOOD SALAD'

Quinoa, avocado, beetroot, edamame beans, baby spinach, charred corn, cherry tomatoes, omega seeds and maple mustard dressing.

**V VE GF**

**10.50**

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.

**15.50**

### LAMB BURGER WITH HALLOUMI AND SALSA VERDE

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

**15.95**

### 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.

**15.50**

### VEGETARIAN AND VEGAN PLANT BASE BURGER

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

**15.50**  
**V VE**

## SIDES

SKIN ON FRIES **3.95** SWEET POTATO FRIES **4.95** LOADED FRIES WITH CRISPY BACON AND GARLIC AIOLI **4.95**

SEASONAL VEGETABLES **3.95** GARLIC BREAD **4.50** GARLIC BREAD WITH CHEESE **4.95**

GREEK SALAD **5.50** MIXED SALAD **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**