

FOOD MENU

STARTERS

SOUP OF THE DAY V	8	GIN CURED SALMON	10
		Caper gremolata, whipped lemon creme fraiche	
BAKED WHOLE CAMEMBERT V	15	SPICY BUFFALO CHICKEN WINGS GF	8.5
Caramelised red onion chutney, roasted garlic and toasted ciabatta bread.		Chargrilled & coated in a red hot sauce, ranch dip	
EXTRA BREAD	2	SALT AND PEPPER SQUID	9
KING PRAWNS	10	Rocket and harissa aioli	
Garlic, chilli, parsley, white wine butter sauce and toasted ciabatta bread		VEGAN CAULIFLOWER SRIRACHA BBQ WINGS	8
BURRATA V GF	10	with garlic aioli and crispy onions VE	
Heirloom tomatoes, basil pesto, honey balsamic vinaigrette		BEEF BRISKET CROQUETTES	9
		Stuffed with smoked Applewood cheddar and truffle mayo	

MAINS

OVEN ROASTED SALMON FILLET GF	18	FLAT IRON CHICKEN GF	17
Grilled asparagus, saffron & garlic crushed Jersey Royal potatoes, saffron aioli & fresh mango tomato salsa		Garlic & parsley butter, watercress, rosemary fries	
SLOW COOKED STEAK AND ALE PIE	18	FISH AND CHIPS	17
Topped with puff pastry, served with mashed potato and glazed seasonal vegetables		Home battered fresh fillet of today's fish, crushed garden peas and tartar sauce.	
SIX HOUR SLOW ROASTED PORK BELLY GF	18	SWEET POTATO, CHICKPEA AND SPINACH	15
Hispi cabbage & garlic crushed Jersey Royal potatoes, apple puree & red wine jus		SRI LANKAN CURRY VE	
28 DAY MATURED 10 OZ SCOTCH RIB EYE STEAK	27	Served with basmati rice and parotta bread	
Skin on fries and mixed salad GF		ADD KING PRAWNS	7
ADD TO STEAK		THE BROOK SUPERFOOD SALAD VE GF	11
GARLIC AND PARSLEY BUTTER GF	1.5	Roasted chick peas, quinoa, avocado, beetroot, charred corn, cherry tomatoes, mixed salad leaves and maple mustard dressing.	
PEPPERCORN SAUCE GF	2.5	ADD TO SALAD	
		CHICKEN	5
		GOATS CHEESE	4.5
		BURRATA	5
		HALLOMI	4.5

BURGERS

GOURMET BEEF BURGER	16	CHARGRILLED CAJUN	16
Seeded brioche bun, smoked bacon, smoked Applewood cheddar, relish, English mustard mayo, gem lettuce, tomato, red onion, pickle and skin on fries.		CHICKEN BREAST BURGER	
LAMB BURGER WITH HALLOUMI	17	Seeded brioche bun, smoked bacon, smoked Applewood cheddar, relish, English mustard mayo, gem lettuce, tomato, red onion, pickle and skin on fries.	
AND SALSA VERDE		VEGAN PLANT BASE BURGER VE	16
Seeded brioche bun, tzatziki, rocket, tomato, red onion and skin on fries.		Seeded vegan bun, relish, vegan mayo, smashed avocado, gem lettuce, tomato, pickle and skin on fries.	

SIDE ORDERS

SKIN ON FRIES	4.5	SWEET POTATO FRIES	5.5	LOADED FRIES WITH CHEESE AND BACON	5.5
SEASONAL VEGETABLES	4	GARLIC BREAD	4.5	GARLIC BREAD WITH CHEESE	5.5
				MIXED SALAD	4.5

If you have a food allergy or a special dietary requirement please inform a member of staff before you place your order.

VEGETARIAN VEGAN GLUTEN FREE V VE GF