

THE BROOK BISTRO

SUMMER DESSERTS & AFTER DINNER DRINKS

-DESSERTS-

FRANGELICO & HAZELNUT CHOCOLATE MOUSE - £7
topped with Chantilly Cream & Honeycomb

HONEY & MAPLE SYRUP POACHED PEAR - £7.50
with Vanilla Custard & Strawberries with Balsamic Glaze

HOMEMADE CHEESECAKE WITH CHANTILLY CREAM - £6.50

ETON MESS SUNDAE WITH HOMEMADE MERINGUE - £8
Topped with Strawberries & Cream Ice Cream

ORANGE & COINTREAU CRÈME BRULEE - £6.50

HOMEMADE CHOCOLATE & SALTED CARAMEL BROWNIE - £7
with Vanilla Pod Ice Cream

SELECTION OF CHEESES - £8 (FOR ONE) / £14 (FOR TWO)
with Crackers, Celery & Homemade Chutney

-AFTER DINNER DRINKS-

DARK & NUTTY MARTNI - £8
Frangelico, Crème de Cacao & Vodka Martini

GRASSHOPPER - £8
Crème De Menth, Crème de Cacao & Cream

WHITE RUSSIAN - £8
Vodka & Kahlua with Cream & Milk

ESPRESSO MARTINI - £8
Fresh Coffee with Vodka, Tia Maria & Sugar Syrup

COURVOISIER COGNAC - £5
served in a warmed glass

REMY MARTIN COGNAC - £7
served in a warmed glass

-HOT DRINKS-

HOT CHOCOLATE with Whipped Cream **£3.80**

CAFÉ LATTE **£2.60**

CAPPUCCINO **£2.60**

AMERICANO **£2.40**

FLAT WHITE **£2.60**

ESPRESSO **£2.40**

DOUBLE ESPRESSO **£2.80**

TWININGS ENGLISH BREAKFAST TEA **£2.20**

TWININGS EARL GREY **£2.50**

TWININGS LEMON & GINGER **£2.50**

TWININGS CRANBERRY & RASPBERRY **£2.50**

TWININGS PURE CAMOMILE **£2.50**

TWININGS PURE GREEN **£2.50**

10% service charge on parties of 6 or more.
Please advise your server of any allergies you may have.
(v) Vegetarian / (gf) Gluten Free