

The Brook

BISTRO

Introduction

Organic Boule Country Sourdough Bread with Extra Virgin Olive Oil & Fig & Date Balsamic (v) £3.95

Marinated Mixed Olives (v) £3.95

Spiced Nuts (v) £2.95

Pork Crackling with Apple Sauce (v) £3.95

Garlic Bread (v) £2.50

Garlic Bread with Mozzarella (v) £3.95

Starters

Queen Scallops Pan Fried

Sweet Potato Puree, Black Pudding, Grapefruit Salsa & Coriander (gf) £9.95

Cod & Salmon Fishcake

Poached Egg, Chorizo & Hollandaise £8.95

Mushrooms, Blue Cheese & Chorizo

Toasted Organic Boule Country Sourdough Bread (gfa) £7.95

Duck Liver & Pork with Orange & Cognac Pate

Orange Gel, Chilli Jam with Organic Boule Country Sourdough Toast (gfa) £6.95

Salt & Chilli Dusted Calamari

Garlic & Smoked Paprika £6.95

Buffalo Mozzarella, Cherry Vine Tomatoes

Baby Gem, Homemade Pesto with Pine Nuts (v) (gf) £7.95

Homemade Soup of the Day

(See your server for today's choice) £4.95

Panko Breaded Brie

Baby Gem with Fig & Date Balsamic & Cranberry Dressing (v) £6.95

Chicken Skewers

Soy & Chilli Sauce & Sesame Seeds (gf) £6.95

36 Day Aged Himalayan Salted Welsh Steaks

Triple Cooked Maris Piper Chips & Buttered Greens

36oz Cote De Boeuf (gf) £49.95

8oz Centre Cut Fillet Steak

(gf) £29.95

10oz Sirloin Steak

(gf) £21.95

10oz Rib Eye Steak

(gf) £24.95

Homemade Steak Sauces

Peppercorn / Blue Cheese, Mushroom & Chorizo / Béarnaise / BBQ & Jack Daniels £3.95 each

Bistro Salads

8oz Sirloin Steak Salad

Baby Gem Lettuce, Cherry Vine Tomato, Red Onion, Cucumber, Fresh Chillies,
Fig & Date Balsamic & Extra Virgin Olive Oil Dressing (gf) £18.95

Blackened Chicken & King Prawn Salad

Baby Gem Lettuce, Cherry Vine Tomato, Red Onion, Cucumber, Fresh Chillies
& Spiced Mango Dressing (gf) £16.95

Goats Cheese & Beetroot Salad

Baby Gem Lettuce, Cherry Vine Tomato, Red Onion, Cucumber, Fig & Date Balsamic
& Extra Virgin Olive Oil Dressing (v) (gf) £12.95

Main Course

Welsh Lamb Rump

Crushed Garlic & Rosemary Potatoes, Fresh Mint Jus, Tender Broccoli, Heritage Carrots (gf) £20.95

Roasted Pork Belly

Breaded Pig Cheek, Black Pudding Mash Potato, Apple & Cider Jus, Creamed Cheddar Bacon & Leeks (gf) £16.95

Pan Roasted Chicken Supreme

Mushroom & Chorizo Sauce, Crispy Garlic & Herb Potato, Braised Cabbage (gf) £16.95

Fresh Fillet of Salmon Marinated in Canadian Maple Syrup & Soy Sauce

Bacon & Leek Risotto, Bacon Crisp (gf) £17.95

Lightly Spiced Beer Battered Fillet of Fresh Cod

Minted Crushed Peas, Triple Cooked Maris Piper Chips, Homemade Tartar Sauce & Fresh Sliced Lemon £14.95

Pasta of the Day

(See your server for today's choice)

Risotto of the Day

(See your server for today's choice)

Roasted Aubergine

Potato Bravas, Tomato & Herb Sauce, Crumbled Goats Cheese (v) (vga) (gf) £12.95

Bistro Burgers

All served with Rosemary & Sea Salted Skin on Fries

Homemade Italian Beef Burger

Garlic & Pesto Mayonnaise, Buffalo Mozzarella, Parma Ham, Tomato, Onion & Baby Gem, Toasted Focaccia Bread £14.95

Homemade Prime Welsh Beef Burger

Welsh Mature Cheddar Cheese, Maple Streaky Bacon, Tomato, Onion & Baby Gem, Toasted Seeded Brioche Bun £12.95

Buttermilk Fried Chicken Burger

Welsh Mature Cheddar, Maple Streaky Bacon, Garlic Paprika Mayonnaise, Tomato, Onion, Baby Gem, Toasted Seeded Brioche £12.95

Halloumi Burger

Roasted Peppers, Crushed Avocado & Fresh Chillies, Tomato, Onion, Baby Gem, Toasted Seeded Brioche Bun (v) £12.95

Side Orders

Cauliflower Cheese £3.95

Leek & Spinach Gratin £3.95

Triple Cooked Maris Piper Chips £4.50

Creamed Potato £3.95

Battered Cauliflower £3.95

Skin on Sea Salted & Rosemary Skinny Fries £3.95

Beer Battered Onion Rings £4.50

Buttered Greens £2.95

Mixed Leaf Salad Dressed

Extra Virgin Olive Oil & Fig & Date Balsamic Vinegar £2.95

Sunday Lunch Mains

Roast Rib of Beef, Herb Roasted Potatoes, Homemade Yorkshire Puddings & Gravy with Carrots, Swede, Cauliflower, Tender Stem Broccoli & Buttered Greens £15.95

Roasted Lamb, Herb Roasted Potatoes, Homemade Yorkshire Puddings & Gravy with Carrots, Swede, Cauliflower, Tender Stem Broccoli & Buttered Greens £14.95

Roasted Belly Pork, Herb Roasted Potatoes, Homemade Yorkshire Puddings & Gravy with Carrots, Swede, Cauliflower, Tender Stem Broccoli & Buttered Greens £14.95

Pan Roasted Chicken Breast, Herb Roasted Potatoes, Homemade Yorkshire Puddings & Gravy with Carrots, Swede, Cauliflower, Tender Stem Broccoli & Buttered Greens £12.95

Glamorgan Sausage, Herb Roasted Potatoes, Homemade Yorkshire Puddings & Gravy with Carrots, Swede, Cauliflower, Tender Stem Broccoli & Buttered Greens (v) £11.95

(gf) Gluten Free (gfa) Gluten Free Available (v) Vegetarian (vg) Vegan (vga) Vegan Available
10% Service Charge on Tables of Six or More

Desserts

Orange Tart, Chocolate Paint, Chocolate Soil, & Chocolate Ice Cream
£7.50

Caramel Brownie with Caramelised Banana & Salted Caramel Ice Cream (gfa)
£7.50

White Chocolate & Baileys Panna Cotta, Dark Chocolate Tulle (gf)
£6.50

Spiced Poached Pear, Crème Fraiche & Winter Fruit Salad (gf)
£6.50

Cheesecake of the Day
£6.50

Cheese & Biscuits
Mature Welsh Cheddar, Goats Cheese, Stilton, Grapes, Tomato & Chilli Chutney
£12.95 for Two or £7.95 for One