

The Brook Bistro

Two Course Bottomless Prosecco Brunch

£32.95 per Person

Free Flowing Rose or White Prosecco for 1.5 hrs

Tuesday to Sunday

Reservations taken from 10am till 4pm

First Course

Scrambled Eggs with Smoked Salmon Toasted Sourdough (gfa)

Brioche Toast, Streaky Bacon, Fried Egg Hash Brown with Maple Syrup

Egg Benedict Toasted Muffin with Poached Eggs, Bacon & Hollandaise (gfa)

Eggs Royal Toasted Muffin with Poached Eggs, Salmon & Hollandaise (gfa)

Spanish Breakfast Potato Bravas with Chorizo, Paprika Spiced Eggs, Chilli Baked Beans with Toasted Sourdough (gfa)

Crushed Avocado with Poached Eggs with Toasted Bread with Mushrooms, Asparagus, Chilli Baked Beans (vga) (gfa)

Brioche Bagel with Maple Bacon, Fried Egg Tomato & Crushed Avocado & Fresh Chilli
with Sea Salt & Rosemary Fries

Brioche Bagel with Mozzarella with Beef Tomato & Pesto & Rocket Salad with Sea Salt & Rosemary Fries

Brioche Bagel with Smoked Salmon, Cucumber, Rocket, Dill & Crème Fraiche with Sea Salt & Rosemary Fries

Brioche Bagel with Grilled Mediterranean Vegetables & Humous with Sea Salt & Rosemary Fries (v)

Brioche Bagel with Goats Cheese, Red Onion & Peppers with Sea Salt & Rosemary Fries (v)

Chicken & Chorizo with Paprika Mayonnaise in Sourdough Baguette with Sea Salted Skinny Fries

Brie & Roasted Pepper in Sourdough Baguette with Sea Salted Skinny Fries (v)

Fish Goujons with Tartar Sauce in Sourdough Baguette with Sea Salted Skinny Fries

Second Course

Golden Syrup Pancakes with Vanilla Ice Cream Mixed Fruit & Canadian Maple Syrup (v)

Belgian Waffles with Vanilla Ice Cream Mixed Fruit & Canadian Maple Syrup (v)

Chocolate Brownie with White Chocolate Pieces Toffee Sauce & Vanilla Ice Cream (v) (gf)

Brook Sundae Salted Caramel Ice Cream, Summer Fruit in Coulis, Brownie, Chocolate Flake & Whipped Cream (gf)

Mixed Fruit Salad Vegan Vanilla Ice Cream (vg) (gf)

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