

THE BROOK BISTRO

SPECIAL SET MENU
JANUARY & FEBRUARY

£24.95 TWO COURSES / £29.95 THREE COURSES

STARTERS

ROASTED PEPPER & BUTTERNUT SQUASH SOUP
SEA SALTED BUTTER & POTATO BREAD ROLL (GFA) (V)

HOMEMADE DUCK LIVER PATE
PINK PEPPERCORN AND THYME CROSTINI WITH FIG & DATE CHUTNEY (GFA)

WILD MUSHROOMS COOKED WITH GARLIC BUTTER
TOASTED SOURDOUGH (GFA) (VGA) (V)

PEAR, BLUE CHEESE & WALNUT SALAD
WITH CRÈME FRAICHE & SULTANAS (VGA)

PANKO BREADED CALAMARI
SIGNATURE MARY ROSE SAUCE WITH CORIANDER, CHILLI & LIME

MAIN COURSE

PAN SEARED FILLET OF HAKE
TOMATO, BUTTERBEAN & VEGETABLE STEW

ROASTED CHICKEN SUPREME
MUSHROOM, GARLIC & CREAM SAUCE WITH CONFIT POTATO & GRILLED BABY LEEKS (GF)

FRESH PENNE PASTA WITH CHICKEN & CHORIZO
RICH TOMATO SAUCE (GFA)

BUTTERNUT SQUASH RISOTTO
PARMESAN & CRISPY SAGE (GF) (VGA) (V)

ROASTED PEPPERS
MIXED VEGETABLES & BUTTERBEANS WITH A TOMATO SAUCE & NEW POTATOES (VGA)

100Z WELSH SIRLOIN STEAK
WITH TRIPLE COOKED CHIPS, WITH BUTTERED FINE BEANS, LEEKS, & PETIS POIS (GF)
(£8 SUPPLEMENT)

HOMEMADE BRISKET BEEF BURGER WITH MATURE WELSH CHEDDAR CHEESE & SMOKED BACON
SERVED WITH TOMATO BABY GEM LETTUCE AND RED ONION, SEEDED BRIOCHE BUN, ROSEMARY SALTED FRIES WITH
HOMEMADE COLESLAW

DESSERT

STICKY TOFFEE PUDDING
SERVED WITH A SWEET BOURBON TOFFEE SAUCE & VANILLA ICE CREAM

APPLE CINNAMON & BROWN BUTTER
& CUSTARD

WHITE CHOCOLATE CHEESECAKE
WINTER FRUIT COMPOTE

CHOCOLATE & CARAMEL BROWNIE
CHOCOLATE SOIL & SALTED CARAMEL ICE CREAM