

The Brook Bistro Bottomless Prosecco Brunch Menu

Tuesday to Saturday

From 11am

(Last reservation 4pm)

1.5 hrs of Bottomless Prosecco & Two Courses £32.95

First Course

Spanish Breakfast

Chorizo & Fried Potatoes in a Rich Tomato & Chilli Sauce with Two Fried Eggs Seasoned with Paprika, Fresh Chilli Beans & Sourdough Toast (gfa)

Panko Breadcrumbed Corned Beef Hash Cakes

Poached Eggs, Hollandaise Sauce & Chilli Beans (gf)

Sautéed Spinach & Wild Mushrooms

Sourdough Toast with Poached Eggs (v)

Eggs Florentine

Garlic & Chilli Sautéed Spinach on Toasted Breakfast Muffin with Poached Eggs & Hollandaise Sauce

Eggs Benedict

Bacon on Toasted Breakfast Muffin with Poached Eggs & Hollandaise Sauce

Eggs Royal

Fresh Smoked Salmon on Toasted Breakfast Muffin with Poached Eggs & Hollandaise Sauce

Poached Eggs Crushed Avocado with Fresh Chilli & Lemon Juice on Toast Sourdough

Asparagus, Roasted Mushrooms & Chilli Beans (v)

Chicken & Chorizo in Sweet Chilli Dressing

Mixed Leaf, Cucumber, Tomato & Onion

Fresh Smoked Salmon with Lemon Dressing

Mixed Leaf, Cucumber, Tomato, Onion & New Potatoes (gf)

Goats Cheese & Beetroot with Crème Fraiche

Mixed Leaf, Cucumber, Tomato, Sultanas, Apple & Onion (v) (gf)

Second Course

Buttermilk Pancakes or Belgian Waffles with Canadian Maple Syrup & Vanilla Ice Cream

Salted Caramel Tart in a Chocolate Pastry served with Vegan Ice Cream (vg) (gf)

Chocolate Brownie with White Chocolate Pieces served with Chocolate Soil & Salted Caramel Ice Cream (gf) (v)

Strawberry & Raspberry Eton Mess with Strawberry Ice Cream

Three Scoops of Ice Cream Vanilla, Chocolate, Strawberry, Honeycomb & Salted Caramel

IF YOU HAVE ANY FOOD INTOLERANCES OR ALLERGIES, PLEASE BRING THIS TO THE ATTENTION OF YOUR SERVER
(gf) Gluten Free (gfa) Gluten Free Available (v) Vegetarian (va) Vegetarian Available (vg) Vegan (vga) Vegan Available
(n) Contains Nuts

10% Service Charge on Tables of 4 or More
