

# The Brook Bistro

## Spring Menu All Day Dining Menu

### Intro

**Garlic Bread** (gfa) (v) 2.95 / **Garlic Bread with Cheddar & Mozzarella & Cheese** (gfa) (v) £3.95

**Potato Bread with Extra Virgin Olive Oil & Fig & Balsamic Vinegar** (gfa) (vga) (v) £4.95 / **Mixed Olives** (gf) (vg) (v) £4.50

### Starters

#### Broccoli & Perl Las Blue Cheese Soup

Finished with Crispy Chorizo served with a Potato Roll & Sea Salted Butter (va) (gfa) £5.50

#### Homemade Chicken Liver & Port Pâté

Served with Pink Peppercorn & Thyme Clarified Butter, Toasted Sourdough & Bramble Blackberry Chutney (gfa) £8.95

#### Apple, Walnuts & Goats Cheese Salad

Sultanas, Mixed Leaf with Crème Fraiche (gf) (v) (vga) £7.95

#### Wild Mushrooms on Toasted Sourdough

Cooked with Garlic Butter & Brown Sugar (v) (vga) (gfa) £6.95

#### Beef Shin Arancini

Served with a Rich Tomato Sauce & Parmesan Cheese £7.95

#### Bruschetta & Heritage Tomatoes

Toasted Sourdough with Pesto, Red Onion in Extra Virgin Olive Oil & Garlic (vga) (v) (n) £5.95

#### Mango & Chilli Breaded Prawns

Served with Lemon & Roasted Garlic Mayonnaise £7.95

#### Buffalo Mozzarella

Fig & Date Balsamic Vinegar & Heritage Tomatoes & Red Onion (v) £7.95

### Main Course

#### Beetroot Risotto

Roasted & Purée Beetroot, finished with Crumbled Goats Cheese (vg) (v) (gfa) £14.95

#### Pappardelle Pasta with Beef Shin Ragù

Grated Parmesan (gfa) £15.95

#### Chicken Stir Fry

Sugar Snap Peas, Baby Corn, Mushrooms, Carrots & Fresh Chillies & Noodles Stir Fried with Sweet Chilli & Soy Dressing £17.95

#### Pan Roasted Fillet of Sea Bass

Apple, Wholegrain Mustard & Celeriac Remoulade & Root Veg Mash (gf) £17.95

#### Pappardelle Pasta with Wild Mushrooms

Garlic & Cream Sauce finished with Fresh Lemon (v) (gfa) £15.95  
(Add Chicken £3)

#### Slow Cooked Roasted Pork Belly

Cider & Onion Jus, Welsh Mature Cheddar & Wholegrain Mustard Mash & Baby Carrots (gf) £17.95

#### Three Bone Rack of Lamb

Crushed Minted New Potatoes with a Red Wine, Balsamic & Mint Jus & Honey Glazed Parsnips (gf) £22.95

### Bistro Burgers

All Served with Rosemary Salted Skin on Fries & Apple, Wholegrain Mustard & Celeriac Remoulade

#### Black Bomber Cheddar Cheese & Bacon Burger

6oz Beef Patty, Melted Welsh Black Bomber Cheese with Bacon Served with Baby Gem Lettuce, Tomato, Onion & Mayonnaise £14.95

#### Piri - Piri Chicken Burger

Red Devil Chilli Red Leicester Cheese with Lemon & Garlic Mayonnaise & Baby Gem Lettuce, Tomato & Onion £14.95

#### Halloumi Burger

Crushed Avocado & Fresh Chillies & Red Pepper, Baby Gem Lettuce, Tomato & Onion (v) £14.95

#### Jack Daniels, BBQ & Brie Burger

6oz Brisket Beef Patty Glazed in BBQ Sauce, Jack Daniels & Honey Sauce with Melted Brie, Baby Gem Lettuce, Tomato & Onion £15.95

#### Moving Mountain Burger

Vegan Cheese, Crushed Avocado & Fresh Chillies, Baby Gem Lettuce, Tomato & Onion (v) (vg) £14.95

### 32 Day Aged Welsh Steaks

#### 32oz Cote de Boeuf Steak

(Rib Eye on The Bone)

(Recommended Medium) (Minimum 45 min cooking time)

Ideal for Two Served with Apple, Walnuts, Goats Cheese, Sultanas, Mixed Leaf & Crème Fraiche Salad, Two Triple Cooked Chips, Wild Mushroom & Garlic Sauce & Pink Peppercorn & Brandy Sauce £75.95

#### 8oz Welsh Fillet Steak

Served with Buttered Greens & Triple Cooked Chips (gf) £32.95

#### 10oz Welsh Sirloin Steak

Served with Buttered Greens & Triple Cooked Chips (gf) £26.95

### Steak Sauces

£3.95 Each

#### BBQ Sauce with Jack Daniels Whisky & Honey (v)

#### Chimichurri

Garlic, Parsley, Red Chilli, Red Wine Vinegar & Shallot with Olive Oil (gf) (v) (vg)

#### Blue Cheese & Crème Fraiche (gf) (v) (vg)

#### Wild Mushroom & Garlic (gf) (v) (vg)

#### Pink Peppercorn & Brandy (gf) (v) (vg)

### Side Orders

**Grilled Asparagus Topped with Parmesan Cheese** (gf) (v) (vga) £4.95

**Triple Cooked Chips** (gf) (v) (vg) £4.95

**Rosemary Salted Skin on Fries** (gf) (v) (vg) £3.95

**Welsh Mature Cheddar & Wholegrain Mustard Mash** (gf) (v) (vg) £4.50

**Sautéed Spinach with Chilli & Garlic** (gf) (v) (vg) £3.95

**Mixed Leaf Salad with Extra Virgin Olive Oil & Fig & Date Balsamic** (gf) (v) (vg) £3.95

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 Optional 10% Service Charge on Tables of Four or More

# Spring Sunday Lunch Menu 2023

## TWO COURSES £24.95 & THREE COURSES £29.95

### Starters

#### Broccoli and Perl Las Blue Cheese Soup

Finished with Crispy Chorizo Served with a Potato Roll & Sea Salted Butter (va) (gfa)

#### Duck Liver & Orange Paté

Toasted Sourdough & Tomato & Chilli Chutney

#### Apple, Walnuts & Goats Cheese Salad

Sultanas, Mixed Leaf with Crème Fraiche (gf) (v) (vga)

#### Mixed Wild Mushrooms on Toasted Sourdough

Cooked with Garlic Butter & Brown Sugar on Sourdough Toast (v) (vga) (gfa)

#### Bruschetta with Heritage Tomatoes

Toasted Sourdough with Pesto, Red Onion in Extra Virgin Olive Oil & Garlic (vga) (v) (n)

#### Mango & Chilli Breaded Prawns

Served with a Lemon & Roasted Garlic Mayonnaise

### Sunday Roast

#### Roasted Chicken Breast with Sage & Onion Stuffing

Goose Fat Roast Potatoes, Tender Stem Broccoli, Swede, Chantarray Carrots, Cauliflower Cheese, Honey Glazed Parsnips & Homemade Gravy & Yorkshire Pudding

#### Slow Roasted Brisket of Beef

Goose Fat Roast Potatoes, Tender Stem Broccoli, Swede, Chantarray Carrots, Cauliflower Cheese, Honey Glazed Parsnips & Homemade Gravy & Yorkshire Pudding

#### Slow Roasted Leg of Lamb

Goose Fat Roast Potatoes, Tender Stem Broccoli, Swede, Chantarray Carrots, Cauliflower Cheese, Honey Glazed Parsnips & Homemade Gravy & Yorkshire Pudding

#### Homemade Nut Roast or Glamorgan Sausage

Roast Potatoes, Tender Stem Broccoli, Swede, Chantarray Carrots, Cauliflower Cheese, Honey Glazed Parsnips & Homemade Gravy & Yorkshire Pudding (v) (vga)

### Bistro Grill

#### Welsh 10oz Sirloin Steak

Buttered Greens & Triple Cooked Chips (gf) £10 Supplement

#### Welsh 8oz Fillet Steak

Buttered Greens & Triple Cooked Chips (gf) £14 Supplement

#### Black Bomber Cheddar Cheese & Bacon Burger

6oz Beef Patty, Melted Welsh Black Bomber Cheese with Bacon Served with Baby Gem Lettuce, Tomato, Onion & Mayonnaise

#### Moving Mountain Burger

Vegan Cheese, Crushed Avocado & Fresh Chillies, Baby Gem Lettuce, Tomato & Onion (v) (vg)

#### Piri - Piri Chicken Burger

Red Devil Chilli Red Leicester Cheese with Lemon & Garlic Mayonnaise & Baby Gem Lettuce, Tomato & Onion

#### Halloumi Burger

Crushed Avocado & Fresh Chillies & Red Pepper, Baby Gem Lettuce, Tomato & Onion (v)

### Sunday Specials

#### Pan Roasted Fillet of Sea Bass

Apple, Wholegrain Mustard & Celeriac Remoulade & Root Veg Mash (gf)

#### Pappardelle Pasta with Wild Mushrooms

Garlic & Cream Sauce finished with Fresh Lemon (v) (gfa)  
(Add Chicken £3)

#### Pappardelle Pasta with Beef Shin Ragù

Grated Parmesan (gfa)

### Sunday Sides

Goose Fat Roast Potatoes £3.95

Yorkshire Pudding £1.50

Mixed Vegetables £3.95

Pig in Blankets in a Cider Sauce £4.95

Mature Welsh Cheddar & Wholegrain Mustard Mash £3.95

Cauliflower Cheese £4.95

SEE YOUR SERVER FOR TODAY'S CHOICE OF DESSERTS

IF YOU HAVE ANY FOOD INTOLERANCE'S OR ALLERGIE'S, PLEASE BRING THIS TO THE ATTENTION OF YOUR SERVER

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Service Charge on Tables of 4 or More