

INTRO

Welsh Rarebit Sauce with Sour Dough Toasted Fingers (v) (gfa)  
Spiced Plum Chutney  
£4.95

Glamorgan Sausages (v)  
Spiced Plum Chutney  
£4.95

Garlic Bread (v) (gfa)  
£2.95

Garlic Bread with Melted Cheddar Cheese (v) (gfa)  
£3.95

Bread & Oils (v) (vg) (gf)  
Sourdough & Potato Breads with Extra Virgin Olive Oil & Fig & Date Balsamic Vinegar  
£4.95

Mixed Marinated Olives (v) (vg) (gf)  
£4.95

STARTERS

French Onion Soup (v) (gfa)  
Warmed Potato Roll

Duck & Orange Pate (gfa)  
Toasted Crostini & Spiced Plum Chutney

Prawn Cocktail (gfa)  
Prawns, Bay Gem & Mary Rose Sauce with Crushed Avocado & Fresh Chillies on Sourdough Toast

Panko Breaded Calamari  
Homemade Tartar Sauce

Twisted Prawns in Filo Pastry  
Sweet Chilli Dressing

Mushroom & Truffle Arancini (v) (vga)  
Tomato & Chilli Sauce & Topped with Parmesan

Waldorf Salad (v) (gf) (vga)  
Baby Gem, Apples, Grapes, Raisins Celery, Lemon Mayonnaise & Toasted Walnuts

SUNDAY SIDES

Cauliflower & Broccoli Cheese (v) (gf) £4.95

Beer Battered Onion Rings (v) £4.95

Garlic Bread (v) (gfa) £2.95

Garlic Bread with Melted Cheddar Cheese (v) (gfa) £3.95

Mixed Leaf Salad (v) (gf) £3.95

Mature Welsh Cheddar Creamed Potato (v) (gf) £3.95

Maldon Salted Triple Cooked Maris Piper Chips (v) (vg) (gf) £3.95

Skin on Fries with Rosemary Salt (v) (vg) (gf) £3.95

Skin on Fries with Truffle & Parmesan (v) (gf) £4.95

Goose Fat Roast Potatoes (gf) £3.95

Yorkshire Pudding (v) £1.50

THE ROASTS

Honey & Mustard Glazed Gammon  
Goose Fat Roast Potatoes, Honey Roasted Parsnip & Carrot, Cauliflower & Broccoli Cheese, Swede, Red Cabbage & Leeks with Homemade Yorkshire Pudding & Gravy

Slow Roasted Brisket of Welsh Beef  
Goose Fat Roast Potatoes, Honey Roasted Parsnip & Carrot, Cauliflower & Broccoli Cheese, Swede, Red Cabbage & Leeks with Homemade Yorkshire Pudding & Gravy

Slow Roasted Leg of Lamb  
Goose Fat Roast Potatoes, Honey Roasted Parsnip & Carrot, Cauliflower & Broccoli Cheese, Swede, Red Cabbage & Leeks with Homemade Yorkshire Pudding & Gravy

Roasted Chicken Breast with Sage & Onion Stuffing  
Goose Fat Roast Potatoes, Honey Roasted Parsnip & Carrot, Cauliflower & Broccoli Cheese, Swede Red Cabbage & Leeks with Homemade Yorkshire Pudding & Gravy

Nut Roast (v) (vg)  
Roast Potatoes, Honey Roasted Parsnip & Carrot, Swede Red Cabbage & Leeks with Homemade Yorkshire Pudding & Gravy

Glamorgan Sausages (v) (vg)  
Roast Potatoes, Honey Roasted Parsnip & Carrot, Swede, Cauliflower & Broccoli Cheese, Red Cabbage & Greens with Homemade Yorkshire Pudding & Gravy

ALTERNATIVE SUNDAY MAINS

8oz Centre - Cut Welsh Fillet Steak  
Triple Cooked Chips, Mushroom & Tomato  
\*£10 Supplement

10oz Sirloin Steak  
Triple Cooked Chips, Mushroom & Tomato  
\*£8 Supplement

Steak Sauces  
Peppercorn & Brandy, Bearnaise, Mushroom & White Wine, Jack Daniels with BBQ or Welsh Rarebit Sauce  
£3.95 Each

Welsh Rarebit & Pancetta Beef Burger  
Mayonnaise, Toasted Brioche Bun, Onions, Baby Gem & Tomato

Jack Daniels & BBQ Sauce Beef Burger with Brie  
Mayonnaise, Toasted Brioche Bun, Onions, Baby Gem & Tomato

Grilled Chicken Burger & Buffalo Sauce with Welsh Chilli Cheese  
Mayonnaise, Toasted Brioche Bun, Onions, Baby Gem & Tomato

Moving Mountain Vegan Burger with Vegan Cheese (v) (vg)  
Crushed Avocado & Fresh Chilli, Vegan Mayonnaise, Toasted Bun, Onions, Baby Gem & Tomato

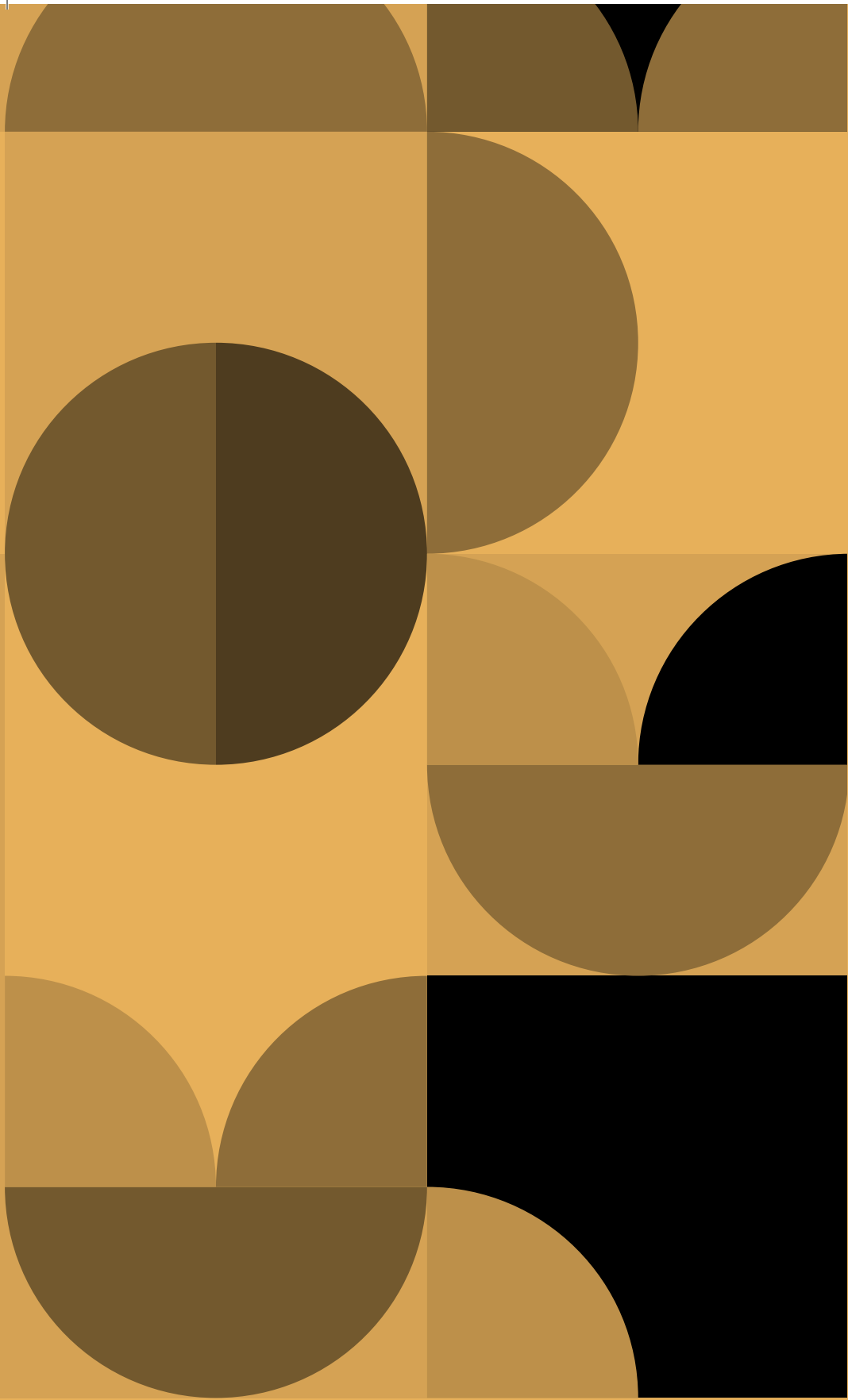
Halloumi & Crushed Avocado & Fresh Chilli (v)  
Mayonnaise, Toasted Brioche Bun, Onions, Baby Gem & Tomato

Homemade Lamb & Mint Sausages  
Mature Cheddar Mash Potato, Sea Salted Broccoli & a Minted Balsamic Jus

Slow Cooked Pork Belly with Cider & Roasted Apple Gravy (gf)  
Crushed Garlic & Herb New Potatoes with Honey Glazed Carrot & Parsnip

Stuffed Peppers with Coconut Rice & Mixed Vegetables (v) (vga) (gf)  
Tomato & Fresh Chillies Sauce, Melted Mature Cheddar Cheese & Sautéed Potatoes

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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  
(vg) vegan (vga) vegan available (n) contains nuts

Optional 10% service charge on table of 4 or more.

**76A MERTHYR RD, CARDIFF CF14 1DJ**  
**029 2061 9738 THEBROOKBISTRO.COM**

**SUNDAY**  
**LUNCH**

**£25.95 Two Course**  
**£31.95 Three Course**