

The Brook Bistro Two Course Set Menu

£16.95

(Three Course £21.95)

12pm – 6.30pm Tuesday, Wednesday & Thursday

12pm - 5.30pm Friday / 12pm - 3pm Saturday

Starters

French Onion Soup (v) (vga) (gfa)

Warmed Potato Roll

Duck & Orange Pate (gfa)

Toasted Crostini & Spiced Plum Chutney

Panko Breaded Calamari

Homemade Tartar Sauce

Twisted Filo Pastry Prawns

Sweet Chilli Dressing

Waldorf Salad (v) (vga) (gf) (n)

Baby Gem, Apple, Grapes, Raisin, Celery, Lemon Mayonnaise & Toasted Walnuts

Main Course

Honey & Mustard Glazed Gammon (gf)

Two Fried Egg & Triple Cooked Chips

Chicken Breast with Sage & Onion Stuffing

Goose Fat Roast Potatoes, Honey Glazed Carrot & Parsnip & Gravy

Chefs Homemade Pie of the Day

Triple Cooked Chips / Cheddar Mash Potato / Skin on Fries with Buttered Greens & Leeks

Welsh Rarebit & Pancetta Beef Burger

Mayonnaise, Toasted Brioche Bun, Onions, Baby Gem & Tomato with Rosemary Salted Fries

Halloumi & Crushed Avocado & Fresh Chilli (v)

Mayonnaise, Toasted Brioche Bun, Onions, Baby Gem & Tomato with Rosemary Salted Fries

Moving Mountain Vegan Burger with Vegan Cheese (v) (vg)

Crushed Avocado & Fresh Chilli, Vegan Mayonnaise, Toasted Bun, Onions, Baby Gem & Tomato with Rosemary Salted Fries

Lamb & Mint Sausages with Balsamic & Mint Jus

Mature Welsh Cheddar Mash & Buttered Greens & Leeks

Meatballs with Tomato & Chilli Sauce

Fresh Spaghetti

Wild Mushroom & Truffle Risotto (v) (vga)

Topped with Parmesan

Seabass with White Wine & Lemon Sauce (gf)

Crushed New Potatoes & Buttered Greens & Leeks

See your Server for Todays Desserts Choices

If you have any food intolerances then please bring this to the attention of your food 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
