

The Four Course Valentines Experience @ The Brook Bistro

£49.95 per person

9th – 20th February

(This Will Be The Only Menu Available on 14th February)

This is a Pre Order Only Menu All Orders Will Be Needed At Least 48hrs Before The Reservation.

Email Choices to hello@thebrookbistro.com

Glass of Prosecco Rose on Arrival

-First Course-

Pan Seared Scallops
Spiced Carrot & Chilli Puree with Pan Fried Pancetta & Black Pudding Crumb

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

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

Panko Breaded Calamari with Katsu Prawns
Warm Mary Rose & Chilli Dressing

French Onion Soup (v) (vga) (gfa)
with Potato Roll

Cajun Chicken Kebabs
with Sweet Chilli Dressing

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

-Second Course-

Lemon Scillian Sorbet

-Third Course-

10oz Welsh Sirloin Steak with Peppercorn & Brandy Sauce (gf)
Triple Cooked Chips with Tomato & Mushroom

8oz Beef Burger with Pancetta & Welsh Rarebit Cheese in a Challah Bun
Truffle Mayonnaise, Tomato, Baby Gem & Onion with Rosemary Salted Skin on Fries

Fresh Spaghetti with Chicken & Chorizo
Tomato & Cream Sauce

Lamb Rump with Mint, Balsamic & Red Wine Jus (gf)
Crushed Garlic Potatoes with Seasoned Tenderstem Broccoli

Oven Baked Fillet of Monkfish with Thai Green Curry Sauce (gf)
Coconut Rice & Fresh Greens

Wild Mushroom & Truffle Risotto (v) (vga) (gf)
Topped with Parmesan

Aubergine, Courgette, Garlic Mushroom, Roasted Tomato Skewers (v) (gf) (vga)
Tomato & Chilli Sauce, Buttered Jersey Royal Potatoes with Cauliflower & Broccoli Cheese

For Two 32oz Cote De Boeuf with Black Pepper & Brandy Sauce (gf)
*Triple Cooked Chips, Mushroom & Tomato
(£20 Supplement)*

-Fourth Course-

Sticky Toffee Pudding
Vanilla Custard / Sticky Toffee Gelato / Double Cream

Bread & Butter Pudding (v)
Vanilla Custard / Vanilla Gelato / Double Cream

Black Forest Eton Mess (v) (gfa)
Homemade Meringue, Chantilly Cream & Vanilla Gelato

White Chocolate & Toffee Crème Brûlée (v)
with Shortbread Biscuit

Chocolate & Caramel Tart (v) (vg) (gf)
Vegan Vanilla Ice Cream

Welsh Cheese Board (v)
Crackers, Grapes & Spiced Plum Chutney

Gelato (v)
*Vanilla / Strawberry / Chocolate / Coffee / Fudge Brownie / Sticky Toffee
Three Scoops*

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