

## **On Arrival**

Glass of Cattier Champagne

## **First Course**

Alex Gooch Focaccia with Marinated Tomato & Olive  
Oil & Balsamic Vinegar (v) (vg)

Chorizo & Mozzarella Croquette

Zucchini & Basil Soup (v) (vg) (gf)

Cajun Chicken

Lamb Kofta

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

Red Peppers with Goats Cheese (v) (gf)

## **Second Course**

Spiced Rum Marinated Pineapple Carpaccio  
with Coconut Gelato (v) (gf)

Passionfruit Crème Brulé with Biscotti Biscuit (v)

Chocolate & Caramel Brownie (v) (gf)

## **To Finish**

A Choice of Teapigs Everyday, Teapigs Earl Grey,  
Café Latte, Americano, Cappuccino, Flat White  
with a Biscotti Biscuit

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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

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# **The Brook Bistro**

**Presents**

**“A Mediterranean Inspired  
Champagne Afternoon Tea”**

**£32.95pp**

**Reservations taken Tuesday to Saturday 12pm till 4pm**