

The Brook

BISTRO

Intros

Cheddar & Jalapeno Bread (v) **£4.95**

Welsh Salted Butter | Extra Virgin Olive Oil |
Fig & Date Balsamic Vinegar

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

Extra Virgin Olive Oil | Fig & Date Balsamic Vinegar

Homemade Glamorgan Sausage (v) **£4.95**

Tomato & Chilli Chutney

Garlic Bread Honey (v) **£3.95**

Garlic Bread with Mozzarella Honey (v) **£5.95**

Garlic Bread with Brie Honey (v) **£6.95**

Main Courses

8oz Centre Cut Fillet Steak (gfa)

Triple Cooked Chips | Buttered Greens
(£12 Supplement)

10oz Sirloin Steak (gfa)

Triple Cooked Chips | Buttered Greens
(£10 Supplement)

12oz Rib Eye Steak (gfa)

Triple Cooked Chips | Buttered Greens
(£12 Supplement)

The Bistro Salad (v) (gf)

Baby Gem | Tomato | Peppers | Spring Onion | Cucumber |
Cheddar Cheese | Baby Potatoes | Apple | Sweetcorn |
Extra Virgin Olive Oil | Sweet Chilli Dressing

Fillet of Seabass (gf) / **Chicken & Chorizo** / **Honey Fried Halloumi** (v) (gf)

Beef Burger with Mature Welsh

Cheddar & Smoked Bacon (gfa)

Baby Gem | Tomato | Brioche Bun | Bistro Burger Sauce |
Skin on Rosemary Salted Fries | Spicy Chilli Coleslaw

Korean Fried Chicken Burger (gfa)

Baby Gem | Spring Onion | Brioche Bun | Bistro Burger
Sauce | Skin on Rosemary Salted Fries | Spicy Chilli Coleslaw

Halloumi & Portobello Mushroom (v) (gfa)

Baby Gem | Tomato | Brioche Bun | Spicy Chilli
Coleslaw | Skin on Rosemary Salted Fries

Set Menu

Tuesday – Friday 12pm – 6pm

Saturday 12pm – 4pm

Two Course £22.95 | Three Course £27.95

Starters

Bruschetta (v) (vg) (n) (gfa)

Marinated Tomato | Onion | Garlic | Olive Oil |
Balsamic Vinegar Glaze | Pesto

Beetroot & Goats Cheese Salad (v) (vga) (gf)

Baby Gem | Spring Onion | Crème Fraiche | Apple |
Tomato | Cucumber

Soup of the Day (v)

Potato Roll

Breaded Calamari

Bloody Mary Sauce

Prawns in Filo Pastry

Marie Rose Sauce

Mushroom, Blue Cheese & Hot Honey (v) (gfa)

Toasted Jalapeno & Cheddar Bread

Tempura Battered Cod Goujons

Homemade Tartar Sauce

Oumph Vegan Burger (v) (vg) (gfa)

Baby Gem | Tomato | Bistro Burger Sauce | Vegan Bun |
Spicy Chilli Coleslaw | Skin on Rosemary Salted Fries

Aubergine, Courgette & Peppers **with Orzo Pasta** (v) (vg) (gfa)

Rich Tomato | Fresh Chilli

The Roasts

All served with

Roast Potatoes | Honey Glazed Parsnips |
Honey Glazed Carrots | Buttered Swede |
Homemade Gravy

Slow Cooked Beef Brisket (gfa)

Roast Chicken (gfa)

Slow Cooked Roast Lamb (gfa)

Glamorgan Sausages (v)

Apricot & Cranberry Nut Roast (v) (vga)

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. 10% Optional Service Charge