

The Brook

BISTRO

Sunday Lunch

Two Course £29.95 | Three Course £34.95

12pm – 6pm

Starters

Soup of the Day (vga) (gfa) (n)

Served with a Warmed Potato Roll

Twist Prawns in Filo Pastry

Marie Rose Sauce

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

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

Panko Breaded Calamari

Homemade Tartar Sauce

Garlic Buttered Mushrooms &, Blue Cheese (v)

Toasted Cheddar & Jalapeno Bread

Chicken Liver Paté (gfa)

Toasted Crostini | Piccalilli

Roasted Peppers & Tomato Marinated in Garlic & Extra Virgin Olive Oil (v)

Homemade Pesto | Toasted Jalapeno Bread

Main Courses

Roast Brisket of Beef / Roast Chicken / Slow Roasted Lamb (gfa)

Goose Fat Roast Potatoes | Honey Glazed Carrot & Parsnip | Tenderstem Broccoli | Cauliflower Cheese | Sage & Onion Stuffing | Swede & Carrot Mash | Yorkshire Pudding | Homemade Gravy

Apricot & Cranberry Nut Roast (v) (vg) & **Glamorgan Sausage** (v)

Roast Potatoes | Honey Glazed Carrot & Parsnip | Tenderstem Broccoli | Cauliflower Cheese | Sage & Onion Stuffing | Swede & Carrot Mash | Yorkshire Pudding | Homemade Gravy

Fillet of Seabass (gf)

Crushed Garlic Potatoes | Tenderstem Broccoli | Carrots | Tomato & Caper Sauce

10oz Sirloin Steak (gf)

(£8 Supplement)

Skin on Rosemary Salted Fries | Buttered Greens

Smashed Beef Burger (gfa)

American Cheese Sauce | Crispy Onions | Jalapenos | Baby Gem Bistro Burger Sauce | Sea Salt & Rosemary Skin on Fries

Halloumi & Portobello Mushroom Burger (v) (gfa)

Cheddar Cheese | Baby Gem | Tomato | Spring Onion | Sea Salt & Rosemary Skin on Fries

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

Vegan Cheddar | Fried Onions | Baby Gem | Tomato | Burger Sauce | Sea Salt & Rosemary Skin on Fries

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