

The Brook BISTRO

All Day Menu at the Brook Bistro

Tuesday to Saturday from 12pm

Intros & Breads

- Kalamata Olive Bread** (v) (vga) Truffle Butter | Extra Virgin Olive Oil & Balsamic Vinegar
- Garlic Bread with Hot Honey** (v)
- Garlic Bread with Mozzarella & Hot Honey** (v)
- Marinated Mixed Olives** (v) (gf)

Starters

- Antipasti for Two** Parma Ham | Chorizo | Olives | Feta | Kalamata Olive | Extra Virgin Olive Oil & Fig & Date Balsamic Vinegar
- Soup of the Day** (v) (gfa) Toasted Sourdough
- Bang-Bang Chicken** Baby Gem Lettuce | Spicy Mayo, Siracha Sauce & Sweet Chilli
- Chilli & Mango Butterfly Prawns** Sweet Chilli Dressing
- Panko Breaded Calamari** Mary Rose Sauce
- Garlic & Honey Mushrooms** (v) (gfa) Toasted Bread & Crumbled Per Las
- Prosciutto Wrapped Chicken & Leek Terrine** (gfa) Spiced Pear Chutney | Toasted Sourdough
- Buffalo Mozerella** Heritage Tomatoes | Homemade Pesto | Fig & Date Balsamic Vinegar
- Asparagus, Goats Cheese & Honey Salad** (v) (vg) (gf) Baby Gem | Peas & Mangetout | Cherry Tomatoes | Cucumber | Crème Fraiche

Main Courses

Bistro Specials

All served with buttered greens & with your choice of the following

- Baked Potato with Crème Cheese & Chive** (v) (gf)
- Homemade Fries** (v) (vg) (gfa)
- Greek Salad** (v) (vga) (gf)
- Garlic & Herb Buttered Baby Potatoes** (v) (vga) (gf)
- Thai Chilli Infused Monkfish** (gf) 29 Pak Choi | Coconut | Ginger | Lime | Shallots
- Chicken Supreme** (gf) 25 Mushroom | Tarragon | Cream
- Spiced long Bone Lamb Rack** (gf) 34 Celeriac Remoulade
- Grilled Aubergine** (gf) (v) (vga) 23 Tomato Sauce | Fresh Chilli | Peppers | Goats Cheese | Asparagus
- 28 Day Dry Aged 10oz Sirloin Steak** (gf) 34
- 28 Day Dry Aged 8oz Fillet Steak** (gf) 40

Apéritifs

- French 75** Champagne | Lemon Juice | Hendricks Gin 14
- Gonzalez Byass Solera Sherry** Rich | Velvet | Sweet | Nutty | Hints of Raisin 10
- Pampelle Negroni** Hendricks Gin | Vermouth 13
- French Gimlet** Hendricks Gin | Lime Juice | St Germain Elderflower 14

Steak Sauces

Black Peppercorn (v) (gf) | Jack Daniels & BBQ Sauce (v) Bearnaise (v) | Mushroom & Blue Cheese (v) (gf) | Cowboy Butter (gf) 4

Bistro Burgers

- 6 **All served with**
- 6 **Homemade Fries | Celeriac Remoulade**
- 7 **Smashed Beef Burger** (gfa) 17 Welsh Rarebit | Bacon | Crispy Onions | Mayonnaise
- 5 **Cajun Chicken Burger** (gfa) 17 Spicy Mexican Cheese | Baby Gem | Tomato | Mango & Chilli Salsa | Spicy Mayonnaise
- 15 **Oumph Vegan Burger** (v) (vga) (gfa) 17 Vegan Cheese | Vegan Mayonnaise | Crispy Onion | Baby Gem | Tomato | Spring Onion
- 6 **Halloumi & Mushroom** (v) (gfa) 17 Sweet Chilli Sauce | Baby Gem | Tomato | Spring Onion

Bistro Salads

- 8 **Baby Gem | Spinach | Tomato | Spring Onion | Apple | Cucumber | Peppers | Welsh Mature Cheddar | New Potatoes | Raisins**
- 8 **Teriyaki Marinated Fillet of Salmon** 24 Spicy Coleslaw | Extra Virgin Olive Oil | Balsamic Vinegar
- 10 **Goats Cheese & Halloumi** (v) (gf) 18 Sweet Chilli Dressing
- 9 **Chicken & Sweetcorn** (gf) 22 Spicy Mayonnaise
- 9 **6oz Sirloin Steak** (gf) 24 Mango & Chilli Salsa

Bistro Pasta & Risotto

- Cajun Chicken & Chorizo** (gfa) 19 Rigatoni Pasta | Tomato | Cream
- Asparagus & Ricotta Tortellini** (v) 19 Lemon Butter Dressing
- Pea & Broccoli Risotto** (v) (vga) (n) 21 Pesto Dressing | Crumbled Feta

Side Dishes

- Creamed Spinach** (v) 5
- Buttered Greens** (v) (vga) (gf) 5
- Beer Battered Onion Rings** (v) 6
- Battered Cauliflower** (v) 7
- Homemade Fries** (v) (vg) (gfa) 5
- Greek Salad** (v) (vga) (gf) 7
- Garlic & Honey Mushrooms** (v) (vg) (gf) 7
- Garlic Bread with Hot Honey** (v) 6
- Garlic Bread with Mozzarella & Hot Honey** (v) 7
- Marinated Olives** (v) (vg) (gf) 5
- Baked Potato with Cream Cheese & Chive** (v) (vga) (gfa) 6

If you have any food intolerances or allergies 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. Optional 10% service charge