

The Brook BISTRO

All Day Menu at the Brook Bistro

Tuesday to Saturday from 12pm

Intros & Breads

- Kalamata Olive & Sundried Tomato Breadstick** (v) (vga) Marmite Butter | Truffle Butter | Extra Virgin Olive Oil
- Garlic Bread with Hot Honey** (v)
- Garlic Bread with Mozzarella & Hot Honey** (v)
- Marinated Mixed Olives** (v) (gf)
- Zucchini Fries with Spicy Mayonnaise** (v) (gfa)

Starters

Antipasti for Two

Parma Ham | Chorizo | Olives | Mozzarella | Feta | Kalamata Olive & Sundried Tomato Bread Stick | 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

Fried Feta

 (v) (gf)

Sweet Chilli Sauce

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 | Crostini

Asparagus, Goats Cheese & Honey Salad

 (v) (vg) (gf)

Baby Gem | Peas | Mangetout | Cherry Tomatoes | Hollandaise

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)

Pak Choi | Coconut | Ginger | Lime | Shallots

Chicken Supreme

 (gf)

Mushroom | Tarragon | Cream

Spiced Lamb Lollipops

 (gf)

Celeriac Remoulade

Grilled Aubergine

 (gf) (v) (vga)

Tomato Sauce | Fresh Chilli | Peppers | Goats Cheese | Asparagus

28 Day Dry Aged 10oz Sirloin Steak

 (gf)

28 Day Dry Aged 8oz Fillet Steak

 (gf)

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

Bistro Burgers

All served with

Homemade Fries | Celeriac Remoulade

- Smashed Beef Burger** (gfa) 6
Welsh Rarebit Cheese | Bacon | Crispy Onions
- Cajun Chicken Burger** (gfa) 7
Spicy Mexican Cheese | Mango & Chilli Salsa
- Oumph Vegan Burger** (v) (vga) (gfa) 6
Vegan Cheese | Crispy Onion | Baby Gem | Tomato | Spring Onion
- Halloumi & Mushroom** (v) (gfa) 15
Sweet Chilli Sauce | Baby Gem | Tomato | Spring Onion

Bistro Salads

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

Bistro Pasta & Risotto

- Cajun Chicken & Chorizo** (gfa) 19
Rigatoni Pasta
- Asparagus & Ricotta Tortellini** (v) 19
Lemon Butter Dressing
- Pea & Broccoli Risotto** (v) (vga) (gf) (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
- Zucchini Fries with Spicy Mayonnaise** (v) (vga) (gf) 6
- 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