

# The Brook

BISTRO

## Set Menu at the Brook Bistro

Tuesday to Friday  
12pm - 6pm

Two Courses 24.95

Three Courses 29.95

## Apéritifs

### Gonzalez Byass Solera Sherry

Rich | Velvet | Sweet | Nutty |  
Hints of Raisin

10

### French 75

Champagne | Lemon Juice |  
Hendricks Gin

14

### Pampelle Negroni

Hendricks Gin |  
Vermouth

13

### French Gimlet

Hendricks Gin | Lime Juice |  
St Germain Elderflower

14

## 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

### Soup of the Day (v) (gfa)

Toasted Sourdough

### Bang-Bang Chicken

Baby Gem Lettuce | Spicy Mayo, Siracha Sauce & Sweet Chilli

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

Chopped Tomato | Garlic | Extra Virgin Olive Oil | Onion |  
Fig & Date Balsamic Vinegar | Pesto Dressing

### Chilli & Mango Butterfly Prawns

Sweet Chilli Dressing

### Panko Breaded Calamari

Marie Rose Sauce

### Garlic & Honey Mushrooms (v) (vga) (gfa)

Toasted Bread & Crumbled Per Las

### Prosciutto Wrapped Chicken & Leek Terrine (gfa)

Spiced Pear Chutney | Toasted Sourdough

### Asparagus, Goats Cheese & Honey Salad (v) (vg) (gf)

Baby Gem | Peas & Mangetout | Cherry Tomatoes |  
Cucumber | Crème Fraiche

## Main Courses

### Slow Roasted Brisket of Beef (gf) / Roast Chicken (gf)

/ Glamorgan Sausages (v)

Honey Glazed Carrots | Sea Salted Broccoli |

Roast Potatoes | Homemade Gravy

## Bistro Burgers

All served with

Homemade Fries | Celeriac Remoulade

### Smashed Beef Burger (gfa)

Welsh Rarebit | Bacon | Crispy Onions | Mayonnaise

### Cajun Chicken Burger (gfa)

Spicy Mexican Cheese | Tomato | Baby Gem |  
Mango & Chilli Salsa | Spicy Mayonnaise

### Oumph Vegan Burger (v) (vga) (gfa)

Vegan Cheese | Vegan Mayonnaise | Crispy Onion |  
Baby Gem | Tomato | Spring Onion

### Halloumi & Mushroom (v) (gfa)

Sweet Chilli Sauce | Baby Gem | Tomato | Spring Onion

6

## Bistro Salads

6

7

5

**Baby Gem | Spinach | Tomato | Spring Onion |  
Apple | Cucumber | Peppers | Welsh Mature  
Cheddar | New Potatoes | Raisins**

### Teriyaki Marinated Fillet of Salmon

Spicy Coleslaw | Extra Virgin Olive Oil | Balsamic Vinegar

### Goats Cheese & Halloumi (v) (gf)

Sweet Chilli Dressing

### Chicken & Sweetcorn (gf)

Spicy Mayonnaise

### 6oz Sirloin Steak (gf)

Mango & Chilli Salsa

## Bistro Pasta & Risotto

### Cajun Chicken & Chorizo (gfa)

Rigatoni Pasta | Tomato | Cream

### Asparagus & Ricotta Tortellini (v)

Lemon Buttered Sauce

### Pea & Broccoli Risotto (v) (vga) (n)

Pesto Dressing | Crumbled Feta

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