

The Brook

BISTRO

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, Sriracha 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

Sunday Roasts

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

Cauliflower Cheese | Tenderstem Broccoli | Buttered Greens |
Braised Red Cabbage | Chantenay Carrots | Yorkshire Pudding |
Goose Fat Roast Potatoes | Homemade Gravy

Homemade Glamorgan Sausages (v) /

Homemade Nut Roast (v) (vga) (gf) (n)

Cauliflower Cheese | Tenderstem Broccoli | Buttered Greens |
Braised Red Cabbage | Chantenay Carrots | Yorkshire Pudding |
Roast Potatoes | Homemade Gravy

Sunday Lunch at the Brook Bistro

Reservations 12pm - 6pm
(closing 8pm)

Two Courses 29.95 | Three Courses 38.95

Main Courses

28 Day Dry Aged 10oz Sirloin Steak (gf)

Homemade Fries | Buttered Greens

10 Supplement

28 Day Dry Aged 8oz Fillet Steak (gf)

Homemade Fries | Buttered Greens

12 Supplement

Thai Chilli Infused Monkfish (gf)

Pak Choi | Coconut | Ginger | Lime | Shallots |
Garlic & Herb Buttered Baby Potatoes

5 Supplement

Steak Sauces

4

Black Peppercorn (v) (gf) | Jack Daniels & BBQ Sauce (v)

Bearnaise (v) | Mushroom & Blue Cheese (v) (gf) | Cowboy Butter (gf)

6

Bistro Burgers

All served with Homemade Fries | Celeriac Remoulade

Smashed Beef Burger (gfa)

Welsh Rarebit | Bacon | Crispy Onions | Mayonnaise

6

7

5

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

Bistro Salads

**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 Butter Dressing

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

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Desserts at the Brook Bistro

Desserts

Lemon & Lime Brioche Bread & Butter Pudding (v) 9
Crème Anglaise / Vanilla Ice Cream / Double Cream

White Chocolate, Mango & Passionfruit (v) 9
Cheesecake
Welsh Gold Clotted Cream Vanilla Ice Cream

Tiramisu (v) 9
Coffee Ripple Ice Cream

Summer Fruit Eton Mess (v) (gf) 9
Strawberries | Pineapple | Raspberries | Passionfruit | Blueberries | Kiwi | Homemade Meringue | Chantilly Cream | Mango Sorbet

Chocolate & Caramel Brownie (v) (gf) 9
Honeycomb Ice Cream

Bistro Sundae (v) (gf) 9
Welsh Gold Clotted Cream Vanilla Ice Cream | Chantilly Cream
Fruit Coulis | Chocolate Sauce | Caramel Sauce | Brownie Pieces

Welsh Gold Ice Creams (choice of three) (v) (gf) 7.5
Clotted Cream Vanilla / Chocolate / Strawberry / Honeycomb
Salted Caramel Crunch / Coffee Ripple Ice Cream

Sorbet (two scoops) (v) (gf) 6
Mango / Raspberry

Lemon & Berries on Biscuit (v) (vg) (gf) 9
Vegan Vanilla Ice Cream

Welsh Cheeseboard (v) 12
Perl Wen | Perl Las | Black Bomber | Red Devil | Crackers | Celery | Grapes | Chutney

After Dinner Drinks

Grasshopper 11
Crème de Menthe | Crème De Cacao | Double Cream

Tennessee Coffee Milkshake 12
Jack Daniels | Baileys | Kahlua | Cream | Coffee Ice Cream

After Dinner Martini

Espresso Martini 13
Vodka | Kahlua | Sugar Syrup | Espresso

The Noreen Espresso 14
Martini Vodka | Kahula | Baileys | Cream | Espresso

Salted Caramel Martini 14
Vodka | Kahula | Salted Caramel | Cream | Espresso

Affogato Espresso Martini 14
Vanilla Ice Cream | Vodka | Kahula | Vanilla Syrup | Espresso

Cognac

Remy Martin 8

Courvoisier VSOP 7

Hennessy XO Cognac 15

Coffee

Espresso 4

Double Espresso 4.5

Americano 4

Cappuccino 4.5

Flat White 4.5

Café Latte 4.5

Mochaccino 4.8

Baileys Café Latte 9

Luxury Iced Coffee 7

Double Shot of Espresso | Semi Skimmed Milk | Double Cream

Coffee Syrup

Vanilla | Hazelnut | Gingerbread | Caramel | 1.5
White Chocolate | Cinnamon | Salted Caramel

Tea

Tidy Tea English Breakfast 4

Tea Pigs Earl Grey 4.2

Tea Pigs Peppermint 4.2

Tea Pigs Green 4.2

Fruit Tea

Red Berries 4

Camomile 4

Lemon & Ginger 4

Coffee Creams

Classic Coffee Cream 6
Black Coffee | Double Cream

Irish Coffee Cream 10
Jamesons Whiskey | Black Coffee | Double Cream

Italian Coffee Cream 10
Disaronno | Black Coffee | Double Cream

Jamaican Coffee 10
Spiced Rum | Black Coffee | Double Cream

Hot Chocolate

Classic Hot Chocolate 5

Hot Chocolate with Whipped Cream & Marshmallows 6

Hot Chocolate with Baileys & Whipped Cream 10