

The Brook

BISTRO

Apéritifs

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

Intros & Breads

- Kalamata Olive & Sundried Tomato Breadstick** (v) (vga) 6
Marmite Butter | Truffle Butter | Extra Virgin Olive Oil
- Garlic Bread with Hot Honey** (v) 6
- Garlic Bread with Mozzarella & Hot Honey** (v) 7
- Marinated Mixed Olives** (v) (gf) 5
- Zucchini Fries with Spicy Mayonnaise** (v) (gfa) 6

Starters

- Soup of the Day** (v) (gfa)
Toasted Sourdough
- Bang-Bang Chicken**
Baby Gem Lettuce | Spicy Mayo, Sracha 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 | Crostini
- Asparagus, Goats Cheese & Honey Salad** (v) (vg) (gf)
Baby Gem | Peas | Mangetout | Cherry Tomatoes | Hollandaise

Sunday Roasts

- Slow Roasted Brisket of Beef** (gfa) / **Roast Chicken** (gfa)
/ **Slow Roasted Lamb** (gfa)
Cauliflower Cheese | Tenderstem Broccoli | Buttered Savoy Cabbage |
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 Savoy Cabbage |
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) 10 Supplement
Homemade Fries | Buttered Greens
- 28 Day Dry Aged 8oz Fillet Steak** (gf) 12 Supplement
Homemade Fries | Buttered Greens
- Thai Chilli Infused Monkfish** (gf) 5 Supplement
Pak Choi | Coconut | Ginger | Lime | Shallots |
Garlic & Herb Buttered Baby Potatoes

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) 5
Vegan Cheese | Crispy Onion | Baby Gem |
Tomato | Spring Onion
- Halloumi & Mushroom** (v) (gfa) 6
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
- Asparagus & Ricotta Tortellini** (v)
Lemon Butter Dressing
- Pea & Broccoli Risotto** (v) (vga) (gf) (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