



Summer All Day Menu



Intros

Mushroom & Truffle Arancini (v) Pickled Walnut Ketchup	6
Spanish Mixed Olives (v) (gf) Extra Virgin Olive Oil Garlic	5
Kalamata Olive Bread (v) Fig & Date Balsamic Extra Virgin Olive Oil	6

Starters

Korean Spiced Crispy Chicken Baby Gem Toasted Sesame Seeds	9
Watermelon & Feta (v) (vga) (gf) Red Onion Dill Rocket Hot Honey Pine Nuts	8
Grilled Peach, Parma Ham & Buffalo Mozzarella (gf) Rocket Basil Oil	9
Duck & Chicken Liver Parfait (gfa) Toasted Brioche Red Onion Chutney	9
Chilli & Lime Marinated Prawns (gfa) Crushed Avocado & Fresh Chilli Toasted Sourdough	9
Soup of the Day (vg) (gfa) Toasted Sourdough	6
Panko Breaded Calamari (v) (gfa) Tartar Sauce Lemon	8
Garlic Sauteed Mushrooms & Chorizo (v) (gfa) Parmesan White Wine Garlic Sourdough Toast	8

Main Course

Choose Baked Potato with Cream Cheese & Chive / Crushed Garlic Butter & Herb New Potatoes / Greek Salad / Homemade Fries	
Lamb Rump (gf) Roasted Cauliflower Red Pepper Humus Baba Ghanoush Fried Chick Peas Chilli Oil	28
Roasted Cod Loin Thai Peanut Sauce	25
Grilled Aubergine with Spiced Tomato Sauce (v) (vga) (gf) Pesto Dressing Asparagus Crumbled Goats Cheese	22
Grilled Chicken Breast Shallots Mushroom Garlic Brandy French Mustard Buttered Green	25

The Steaks

28 Day Dry Aged Welsh Sirloin Steak 10oz (gfa) with Buttered Greens	33
28 Day Dry Aged Welsh Fillet Steak 8oz (gfa) with Buttered Greens	38

The Sauces

Peppercorn	4	Jack Daniels & BBQ Sauce	5	
Bearnaise	4	Mushroom & Blue Cheese	5	

The Bistro Salad

Baby Gem Tomato Fresh Chilli Spring Onion Cucumber Extra Mature Cheddar Cheese New Potatoes Apple Peppers Lime Sea Salt Balsamic Glaze Citrus & Honey Dressing	
Fillet of Salmon Marinated in Maple Syrup & Soy Sauce	24
Hot Honey, Sweet Chilli Fried Halloumi (v) (gf) & Goats Cheese	21
Korean Spiced Crispy Chicken	24
Welsh 28 Day Aged Welsh Sirloin Steak 6oz (gf)	24

The Burgers

All served with Homemade Fries
& Homemade Coleslaw

The Smashed Beef Burger (gfa) 16 Welsh Rarebit Streaky Bacon Bacon Jam
Cajun Chicken Burger (gfa) 16 Chilli Cheese Spicy Mayonnaise Mango & Chilli Salsa
Halloumi & Mushroom Burger (v) (gfa) 16 Sweet Chilli Baby Gem Tomato Sping Onion
Oomph Vegan Burger (v) (vg) (gfa) 16 Vegan Cheese Crispy Onion Baby Gem Tomato Spring Onion

Pasta & Risotto

Cajun Chicken & Chorizo (gfa) Rigatoni Pasta Tomato Cream	22
Mushroom Tortellini (v) Wild Mushroom Fricassee Truffle Oil	22
Pea & Broccoli Risotto (v) (vga) (gf) (n) Pesto Dressing Crumbled Feta	22

Sides

Parmesan Grilled Asparagus (gf)	6
Buttered Greens (v) (vga) (gf)	4
Garlic & Honey Buttered Mushrooms	6
Beer Battered Onion Rings (v)	5
Battered Cauliflower (v)	5
Homemade Fries (v) (vg) (gfa)	5
Garlic Buttered New Potatoes (v) (vga) (gfa)	4
Baked Potato with Cream Cheese & Chive (v) (gf)	4
Greek Salad (v) (gf)	5
Garlic Bread Hot Honey (v)	5
Garlic Bread Mozzarella Hot Honey (v)	7

Looking for the perfect gift?

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gift voucher.

Ask your server for more
details.

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 | (vga) vegetarian available | (vg) vegan |
(vga) vegan available | (n) contains nuts. Optional 10% service charge