

The Brook

BISTRO

Set Menu at the Brook Bistro

Tuesday to Thursday 12pm – 9pm
Friday & Saturday 12pm – 5pm

Starters

Korean Spiced Crispy Chicken

Baby Gem | Toasted Sesame Seeds

Duck & Chicken Liver Parfait (gfa)

Toasted Brioche | Red Onion Chutney

Watermelon & Feta (v) (vga) (gf)

Red Onion | Dill | Rocket | Hot Honey | Pine Nuts

Main Courses

Roasted Chicken Breast (gf)

Tenderstem Broccoli | Honey Glazed Carrots | Rosemary Roasted New Potatoes | Homemade Gravy

Slow Roasted Beef Brisket (gf)

Tenderstem Broccoli | Honey Glazed Carrots | Rosemary Roasted New Potatoes | Homemade Gravy

Homemade Glamorgan Sausage (v) (gf)

Tenderstem Broccoli | Honey Glazed Carrots | Rosemary Roasted New Potatoes | Homemade Gravy

The Smashed Beef Burger (gfa)

Welsh Rarebit | Streaky Bacon | Bacon Jam | Homemade Fries

Oumph Vegan Burger (v) (vg) (gfa)

Vegan Cheese | Crispy Onion | Baby Gem | Tomato | Spring Onion | Homemade Fries

Halloumi & Mushroom Burger (v) (gfa)

Sweet Chilli | Baby Gem | Tomato | Spring Onion | Homemade Fries

Cajun Chicken & Chorizo (gfa)

Rigatoni Pasta | Tomato | Cream

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

Pesto Dressing | Crumbled Feta

Fillet of Seabass (gf)

Tenderstem Broccoli | Honey Glazed Carrots | Rosemary Roasted New Potatoes | Lemon Butter Sauce

Aubergine & Spiced Tomato with Pesto Dressing & Grilled Asparagus (v) (vga) (gf)

Choose Baked Potato with Cream Cheese & Chive / Crushed Garlic Butter & Herb New Potatoes / Greek Salad / Homemade Fries

Lamb Rump with Roasted Cauliflower, Red Pepper Hummus, (gf) 8 supplement

Baba Ghanoush & Fried Chick Peas

Choose Baked Potato with Cream Cheese & Chive / Crushed Garlic Butter & Herb New Potatoes / Greek Salad / Homemade Fries

Fillet of Fresh Cod with Thai Peanut Sauce (gf) 8 supplement

Choose Baked Potato with Cream Cheese & Chive / Crushed Garlic Butter & Herb New Potatoes / Greek Salad / Homemade Fries

28 Day Dry Aged Welsh Sirloin Steak 10oz with Buttered Greens (gfa) 10 supplement

Choose Baked Potato with Cream Cheese & Chive / Crushed Garlic Butter & Herb New Potatoes / Greek Salad / Homemade Fries

28 Day Dry Aged Fillet Steak 8oz with Buttered Greens (gfa) 12 supplement

Choose Baked Potato with Cream Cheese & Chive / Crushed Garlic Butter & Herb New Potatoes / Greek Salad / Homemade Fries

Sides

Parmesan Grilled Asparagus (gf)

6

Buttered Greens (v) (vga) (gf)

4

Beer Battered Onion Rings (v)

5

Battered Cauliflower (v)

5

Homemade Fries (v) (vg) (gfa)

5

Two Courses from 24.95

Intros

Mushroom & Truffle Arancini (v)

6

Pickled Walnut Ketchup

Spanish Mixed Olives (v) (gf)

5

Extra Virgin Olive Oil | Garlic

Kalamata Olive Bread (v)

6

Fig & Date Balsamic | Extra Virgin Olive Oil

Soup of the Day (v) (gfa)

Toasted Sourdough

Panko Breaded Calamari

Tartare Sauce | Lemon

Bruschetta (v) (gfa) (n)

Marinated Tomatoes | Extra Virgin Olive Oil | Garlic | Pesto

Prawns in Filo Pastry

Paprika Mayonnaise | Lemon