

Brook's

Sunday Lunch

Aperitif

Bloody Mary. *Vodka, spiced tomato juice, dry sherry, port, celery, lemon* 10

Bites

Malt bread, caramelised shallot butter 4.5
Lemon, chilli, garlic & herb marinated Nocellara olives 5
Goat's cheese profiterole, truffle honey 2
Crispy cauliflower, gochujang & honey glaze 4.5
Black pudding bon bons, mustard mayo 6
Brook's pork scratchings, apple purée 3
Confit duck leg nuggets, Brook's dipping sauce 8
Oyster. Raw with stout pickled onions & Guinness emulsion 3.5

Small Plates

Gin & citrus cured salmon, lime mayo, breadcrumbs 12.5
Cold roast rump of beef, pickled beetroot & fennel, truufle cream cheese 13
Marinated feta, heritage tomatoes, cucumber, olives 12
Roast chicken leg, herb braised beans, cabbage 14
Garlic flatbread, wild mushrooms 13
Crab rigatoni, samphire, bottarga 13.5
Courgettes, lemon & parsley dressing, harissa yoghurt 11.5
Thai spiced moules, charred lime, coriander 14
Pork belly, Chinese cabbage, Asian dressing, peanuts 13
Roasted carrot, whipped goat's curd, carrot jam, ras el hanout, granola, dill 12.5
Torched Cornish sardines, cucumber salad 13

To Share

Garlic & thyme roasted chicken, gravy 1/2 16 | Whole 32
Aged rump of beef, gravy 32

Special's

Creedy Carver duck breast, orange sauce, watercress 15
Chargrilled lamb rump, chimichurri 22
5oz/10oz Bavette steak, peppercorn sauce 16/28

Sides

Dripping roast potatoes 5
Crispy ratte potatoes, sorrel mayo 6.5
Creamy mash 4.5
Roasted lemon & thyme carrots 5.5
Brassicas. Tenderstem broccoli, cabbage, cavolo nero 5.5
Cauliflower gratin 6
Yorkshire pudding 1.5

Cheese & Desserts

One cheese, pear & ginger chutney, grapes 7
Choose as many more as you like for an extra £2.5 per cheese

Shepherds Purse Northern Blue | Wookey Hole Cave Aged Cheddar | Truffle Baron Bigod

+ Port – Ruby / Tawny / Late Bottled Vintage 4.5 / 5.5 / 5

Steamed marmalade pudding, miso ice cream 9
Vanilla panna cotta, macerated strawberries, almond brittle, hazelnut crumble 8
White chocolate & lemon crèmeux, freeze-dried raspberries, shortbread crumble 8
Selection of homemade ice cream & sorbet 2 per scoop
Vanilla, marmalade, stem ginger, miso, plum, pimm's & mango
Affogato, hazelnut crumble 5
(add a liqueur +3)

Homemade madeleines, cardamom sugar 1/2 dozen 7 | 1 dozen 12
Cooked to order, please allow 10 minutes (we also do these to takeaway)

Please mention any allergies or dietary requirements to a member of staff. Please be aware that allergens and nuts are used in the kitchen so there is a risk of cross contamination.
A discretionary 10% service charge will be added to all tables. 100% of all tips go to our staff.
Please note we don't accept AMEX.