

Brook's

Sunday Lunch

Aperitif

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

Bites

Malt bread, marmite butter 4.5
Crispy olives stuffed with chorizo, basil mayo 5
Goat's cheese profiterole, truffle honey 2
Chilli prawn croquette, dill & harissa aioli 4
Oyster. Raw with red wine vinaigrette 3.5

Small Plates

Scottish venison tartare, cured yolk, chicory & pear, pickled walnut ketchup 16.5
Smoked mackerel pâté, fennel & blood orange ceviche, croutes 12.5
Sticky pig cheek wonton, chilli kimchi, cherry hoisin 12.5
Hasselback beetroot, braised chickpeas, capers, wild garlic & sage butter 12
Sea bass chowder, smoked haddock, mussels sweetcorn 16
Moules marinière, charred lemon, parsley 14

To Share

Garlic & thyme roasted chicken, gravy ½ 18 | Whole 36
Roast ribeye of aged beef, bearnaise, gravy 36
Roast leg of lamb, rosemary & mint gravy 36

Sides

Roast garlic & herb potatoes 5
Creamy mash 4.5
Honey roasted chantenay carrots 5.5
French style peas, bacon, lettuce, cream 6
Pork, sage & onion stuffing balls 6
Cauliflower gratin 6
Yorkshire pudding 1.5

Cheese & Desserts

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

Shepherds Purse Northern Blue | Golden Cross | Brillat Savarin | Wookey Hole Cave Aged Cheddar

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

Prune & burnt orange pudding, marmalade ice cream 9
Vanilla panna cotta, poached rhubarb, almond brittle, hazelnut crumble 8
Dark chocolate tart, Italian meringue, honeycomb 8
Selection of homemade ice cream & sorbet 2 per scoop
Affogato, hazelnut crumble 5

(add a liqueur +3)

Homemade madeleines, salted caramel ½ 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 12.5% service charge will be added to all tables. 100% of all tips go to our staff.