

Brook's

Brunch

Hair 'o' dog

Bloody Mary. <i>Vodka, spiced tomato juice, dry sherry, port, celery, lemon</i>	10
Michelada. <i>Spiced tomato juice, lager, tajin seasoning, lime</i>	5
Breakfast Martini. <i>Gin, lemon juice, Cointreau, marmalade</i>	10
Mimosa. <i>Liboll spumante, orange juice</i>	7

For the table

Croissant, white chocolate crémeux, almonds	4
Sourdough toast	4
<i>Choose your spreads - plain butter, marmite butter, strawberry jam, marmalade, honey</i>	
<i>Add goat's cheese mousse, honey & pecans +2.5</i>	
Baked onion, cheese sauce, truffle, egg yolk, sourdough soldiers	7
Homemade madeleines, rhubarb sugar	1/2 dozen 6 1 dozen 11
<i>Cooked to order, please allow 10 minutes</i>	

Brunch plates

Granola.	7.5
Homemade nutty granola, seasonal fruit, yoghurt, honey	
Brook's Breakfast.	14
Streaky bacon, Yorkshire sausage, Brook's black pudding, leek & cheddar croqueta, beans, scrambled eggs, mushroom, tomatoes, sourdough	
Brook's Veggie Breakfast.	12
Halloumi, avocado, creamed spinach, scrambled eggs, mushroom, tomatoes, leek & cheddar croqueta, beans, sourdough	
French Toast.	11
French toast, white chocolate crémeux, mango, roast almonds	
Avocado on Sourdough.	11.5
Roasted cherry tomatoes, goat's cheese, wild garlic pesto, poached eggs	
Omelette.	10
Cream cheese, chives. <i>Choose home-smoked salmon or asparagus, mushroom & black truffle</i>	
Smoked Salmon on Sourdough.	10.5
Smoked Salmon, scrambled egg, chives	
Fried Chicken Benedict.	13
Toasted English muffin, seasoned fried chicken, sriracha hollandaise, poached eggs	
6oz Flat Iron Steak.	16
Triple cooked chips, chimichurri, fried eggs	
Shakshuka.	11
Spiced tomato & roast red pepper sauce, baked eggs, labneh, dukkah, flatbread	

Extras:

Avocado / halloumi / leek & cheddar croqueta / sausage / smoked salmon / streaky bacon / 2 poached eggs +2.5

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Drinks

Coffee, (Darkwoods, Marsden, Huddersfield)

Espresso	2.9	Latte	3.6
Americano	2.9	Hot chocolate	3.8
Espresso Macchiato	2.9	Mocha	3.9
Cortado	3.2	Oat/Soy	+50p
Flat white	3.4	Syrups – Vanilla/Caramel	+50p
Cappuccino	3.4	Iced Coffee also available	

Tea

English breakfast, Earl Grey, Mint, Chamomile, Green, Berry	3
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Soft

Frobisher Juices. <i>Orange, Apple, Cranberry, Grapefruit</i>	4
Blueberry Mule. <i>Blueberry syrup, ginger beer, lime</i>	6.5
Lyre's Spritz. <i>Lyre's Italian Spritz, blood orange soda, orange</i>	6.5
Botivo Spritz. <i>Botivo – botanical aperitivo, soda, orange</i>	6.5
Hip Pop Kombucha. <i>Apple & elderflower, Ginger & yuzu, Strawberry & pineapple, or Blueberry & ginger (0%, 330ml can)</i>	4.5
Hip Pop Living Soda. <i>Pink grapefruit, Ginger & turmeric, or Tropical peach (0%, 330ml can)</i>	4.5

Sparkling

Chardonnay & Moscato spumante, 'Liboll' Extra Dry, Italy	6.5 30
Menu Pineau & Chardonnay Method Ancestral, Mikaël Bouges, 'Clic Clac', Loire, France	46
Champagne, 'Collet', Brut, France	1/2 bottle 33 58
Rathfinny Wine Estate, Classic Cuvée Brut, Sussex, England	64
Champagne 'Collet', Rosé Brut, France	65
Champagne, Laurent-Perrier, Brut, France	75
Champagne, Laurent-Perrier, Rosé Brut, France	95

Cider & Beer

Aspall Draught Cyder, Suffolk, UK (5.5%, 330ml bottle)	5	North Brewing Atlantis, pale ale (GF) (4.1%, 440ml can)	6
Pulp Craft Cider, Herefordshire, UK. <i>Raspberry or Rhubarb & Mango</i> (4%, 500ml bottle)	6	Northern Monk Faith, hazy pale ale (5.4%, 440ml can)	6.5
Früh Kölsch (4.8%, Draught) 1/2 3 2/3	4.5	Guinness, stout (4.1%, 440ml can)	4.5
Estrella Damm (4.6%, 330ml bottle)	5	Boon Kriek, Lambic cherry beer (4%, 375ml bottle)	6
Modelo Especial (4.5%, 355ml bottle)	5		