

# Brook's Restaurant & Bar

Private events and catering

A restaurant and bar with modern, no fuss, good quality food designed to share with locality, sustainability, and seasonality principles at its heart. The bar has an extensive drinks list with a particular focus on cocktails and wines.



We can offer private events in a seated (up to 40) or standing capacity (up to 70).

The space is casual, relaxed and easily altered to suit the requirements of the event, while retaining its unique and modern décor. We have a separate bar area to the restaurant space, and both will need to be hired out concurrently. Table arrangements are flexible and are easily modified to suit the style of the event and amount of people in attendance. The space is licensed for live music.

A minimum spend applies and depends on the time of day, day of the week and time of the year.

Food will be charged at a price per head and is designed beforehand between the customer, management and the chefs while keeping within any budget set. Food will always be seasonal and designed to share. If another style of service is desired, please get in touch to discuss your needs.

We offer an extensive drinks list which covers cocktails, beers, wines, and non-alcoholic options. Selections available at the event are a part of the discussion and planning process.

There is disabled access but unfortunately no disabled toilets due to the age of the building.

Outside catering can be accommodated; please enquire via email.





## Sample Canapé Menu

Goat's cheese profiterole, truffle honey

Oyster, shallot & raspberry vinaigrette

Panko breaded Gordal olives stuffed with anchovies, aioli

Rabbit croqueta, tarragon mayonnaise

Chicken liver parfait, cherry jam, sourdough

Whitby crab ravioli, bisque, shaved fennel

Slow roast heritage tomatoes, confit garlic, sourdough

Burrata, roast peach, basil & pistachio pesto bruschetta

Lamb kromesky, whipped feta, dill pickled cucumber, dukkah

Lobster & crayfish sesame toast, spring onion, plum sauce

Chickpea & sweet potato samosa, makhani sauce, coriander

Pea, courgette & dill fritters, whipped feta, dill pickled cucumber, dukkah

Smoked mackerel scotch egg, tartare sauce

Coronation chicken terrine, apricot mayonnaise, sourdough croute

Salmon pastrami, beetroot remoulade, sourdough croute

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White chocolate mousse, almond shortbread

Pistachio & raspberry Bakewell tart, crème fraiche

## Sample Seated Menu

£42pp

Goat's cheese profiterole, truffle honey

Rabbit croqueta, tarragon mayonnaise

Malt bread, marmite butter

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Chicken liver parfait, cherry jam, sourdough

Whitby crab ravioli, bisque, shaved fennel

Slow roast heritage tomatoes, confit garlic, sourdough

Burrata, roast peaches, basil & pistachio pesto

Skate wing, braised leek, brown shrimp beurre noisette

Lamb kromesky, whipped feta, dill pickled cucumber, dukkah

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Crispy confit potato terrine, sea salt

Sautéed green beans, almond sauce

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White chocolate crèmeux, roast peaches, almonds

Pistachio & raspberry Bakewell tart, crème fraiche

## Sample Seated Menu

Vegetarian  
£40pp

Goat's cheese profiterole, truffle honey

Fried artichokes, sweet chilli jam

Malt bread, marmite butter

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Slow roast heritage tomatoes, confit garlic bulb, sourdough toast

Chickpea & sweet potato samosa, makhani sauce, coriander

Pea, courgette & dill fritters, charred courgette, whipped feta, dukkah

Burrata, grilled peach, basil & pistachio pesto

Masala aubergine, spiced rice cake, mango & honey yoghurt

Shallot, apple & pea risotto, shaved fennel, parmesan

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Crispy confit potato terrine, sea salt

Sautéed green beans, almond sauce

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White chocolate mousse, roast peaches, almonds

Pistachio & raspberry Bakewell tart, crème fraiche