

# 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>	9

## *For the table*

Homemade pastry	4
Cinnamon bun, Italian meringue, cinnamon butter	4
Sourdough toast, spreads	4
Baked onion, cheese sauce, truffle, egg yolk, sourdough soldiers	7
Homemade crumpets (2pc)	4
+ Goat's cheese mousse, pecans, honey	2.5
Homemade madeleines, strawberry sugar	1/2 dozen 5   1 dozen 9

## *Brunch plates*

Granola.	7
Homemade nutty granola, seasonal fruit, yoghurt, maple syrup	
Brook's Breakfast.	13
Bacon chop, Brook's black pudding, square sausage, beans, scrambled eggs, mushroom, tomatoes, hash brown, sourdough	
Brook's Veggie Breakfast.	11.5
Halloumi, avocado, beans, scrambled eggs, mushroom, tomatoes, hash brown, sourdough	
Honey Butter Toast.	10.5
Brioche fried in honey butter, Preserved lemon ice cream, anise plums, pistachios	
Turkish Eggs.	9.5
Poached eggs, garlic yoghurt, chilli butter, dukkah, coriander, flatbread	
	(Add chorizo or halloumi +2.5)
Crab Omelette.	12
Spring onion, crab & parmesan omelette, chives, sourdough toast	
Frittata.	10
Tuscan sausage & potato frittata, confit tomato & parmesan	
Korean Pork Flatbread.	11
Fried pork in xo sauce, flatbread, fried egg, coriander, spring onions, peanuts	

*Extras: Avocado/ halloumi / hash brown/ bacon chop / square sausage +2.5*  
*No substitutions, only additions.*

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# Drinks

## *Coffee (Darkwoods, Marsden, Huddersfield)*

Espresso	2.7
Americano	2.7
Macchiato	2.7
Cortado	3
Flat white	3.2
Cappuccino	3.2
Latte	3.5
Hot chocolate	3.5
Mocha	3.8
Oat/Soy	+50p

## *Filter Coffee*

Batch brew. Good morning Sunshine, Darkwoods	2.8
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## *Tea*

English breakfast, Earl Grey, Mint, Chamomile, Green, Berry	2.7
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## *Soft*

Juices. <i>Orange, Apple, Cranberry, Grapefruit</i>	4
Strawberry & mint spritz. <i>Strawberry &amp; mint syrup, ginger ale</i>	4.5
Hip Pop Kombucha. <i>Ginger &amp; yuzu, Apple &amp; elderflower, or Winterberry</i>	4.5

## *Brunch cocktails*

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>	9
Brook's French Martini. <i>Chambord, vodka, amaretto, pineapple juice, egg white</i>	9

## *Sparkling*

Chardonnay & Moscato spumante, 'Liboll' Extra Dry, Italy	6.5   30
Macabeo & Xarel.lo Pet-nat, 'Vinyes Singulars Elemental', Penedes, Spain (Natural)	42
Gamay-Chaudenay, Phylactere, Ariane Lésne, Loire (Natural)	8   45
Menu Pineau & Chardonnay Method Ancestral, Mikaël Bouges, 'Clic Clac', Loire, France (Natural)	46
Rosé Method Ancestral, Mikaël Bouges, La Bulle, Loire, France (Natural)	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

Please mention any allergies or dietary requirements to a member of staff  
A discretionary service charge of 10% will be added to all tables of 6 or more