



brook kitchen

Before you start..

Aperol Spritz **£9** | Kir Royale **£8.9**

While you wait...

Olives **£4.5**

Bread selection with trio of butters truffle, marmite, roasted garlic **£7.5**

Small Plates...

Confit duck leg, braised fennel, orange puree (gf) **£14.5**

Chargrilled hispi cabbage, turnip puree, toasted hazelnuts and truffle (gf, ve, df) **£7.5**

King prawns in a romesco sauce and crispy capers (gf) **£10.5**

Pan roasted asparagus and tender stem broccoli, parmesan emulsion, quails egg (gf, v) **£9.5**

Red mullet, aubergine puree, sauce vierge (gf) **£13**

Hummus, curry oil, toasted pitta bread (gfa, ve, df) **£6.5**

Korean pork belly, gochujang bbq sauce with pickled kohlrabi **£10.0**

Hasselback potatoes topped with parmesan and chive (gf, vea, dfa) **£6.5**

For dessert...

Affogato **£6.5**

Frozen banana parfait with toffee sauce & spiced whipped cream (gf) **£7.5**

Lemon posset with raspberries & shortbread crumb **£7.5**

To finish..

Baileys | Limoncello | Cointreau **£4** | **£7.5**

Cotswold Single Malt Whisky **£4.8/£8.5** | Famous Grouse **£4.5/8**

V = Vegetarian,

VE = Vegan, VEA- vegan available

GF = Gluten Free GFA-gluten free available

DF = Dairy Free,

dfa = Dairy Free Alternative,

Please notify staff of any allergies or intolerances when ordering