



# brook kitchen

'arty' café bar  
fayre! Tues -  
Thursday 10 til  
12.00

**(full breakfast menu available Friday  
through Sunday)**

enjoy our light breakfast menu alongside  
delicious coffees and loose leaf teas or later  
on share a couple of our signature platters  
for a simple and relaxed lunch, with the finest  
wines and locally brewed artisan beers.  
From pickles and chutneys, through  
compotes and jams, all made in house  
using the best quality ingredients available  
(see menu).

**BK continental platter** **£12.5**

toast and a croissant served with brie and BK  
cooked ham, compote yogurt and prunes  
with an OJ side ...

**granola** **£6.1**

homemade granola topped with seasonal  
compote, nuts and seeds served with your  
choice of milk or yogurt. (vea) (gfa)

**croissant** **£3.1**

freshly cooked with a splash of Bks  
homemade glaze (add our home made jam  
and butter £1.5)

**filled croissant** **£6.3**

a delicious croissant filled with house ham  
and mature cheddar cheese

**cinnamon toast** **£4.3**

2 slices of freshly toasted fruit loaf with BKs  
own cinnamon butter recipe, a lovely  
autumn/winter warmer...

**avocado and dukkah** **£8.8**

Smashed avocado and dukkah on oil  
drizzled sourdough toast, with a generous  
topping of homemade pistachio dukkah (ve)  
(gfa) (add feta +£1.5)

**doorstep sourdough toast** **£4.6**

a hunk of sourdough toast, buttered, served  
with BKs homemade jam (vea) (gfa)

... most of what we serve is made from  
scratch in the kitchen, adjustments are  
straight forward. However, since many of the  
dishes prepared in the kitchen do contain  
allergic ingredients unfortunately we cannot  
guarantee that any of our food is completely  
allergy free.

**£3.1**

pastries and home-  
made cake  
available as always  
throughout the day