



brook kitchen

plates and teas ...

12.30 – 5.00pm tuesday – saturday

12.30 – 2.30pm sunday

anti pasto **£11**

sourdough served with olive oil and balsamic/infused vinegars, specially selected olives and homemade houmous, blended with caramelised onions and topped with spiced olive oil (ve) (gfa)

charcuterie plate **£12**

selection of charcuterie, served with confit garlic, pickled veg and toasted sourdough (gfa)

BK's ploughman's platter **£13**

BKs own honey roast sliced ham, Cornish smuggler cheese, BK's remoulade and home chutney with pickle and dressed leaves

west country cheese board **£12**

selection of west country's finest cheese served with chutney and toasted sourdough slices (gfa)

focus on fish **£14**

BKs homemade mackerel pâté served with smoked salmon and white anchovies, selected crackers, sourdough, cream cheese, dressed leaves and homemade pickled veg to serve.

cream teas

traditional cream tea **£7.9**

two warmed scones served with homemade jam and clotted cream served with your choice of loose leaf speciality tea

savoury tea **£8.80**

Two homemade warmed butternut squash and cheese with pumpkin-seed scone served with and BKs homemade pickle and thin sliced west country cheddar

sparkling cream tea for one **£12.9**

two warmed scones with home made jam and clotted cream served with a 200ml bottle of our fine house prosecco .

sparkling cream tea to share **£29.9**

four scones with homemade jam served with our finest prosecco (non alcoholic sparkling available)

brunch menu available
tuesday – sunday
9.00 am - 12.00pm
Late night Friday!
booking on-line advised