



brook kitchen

'signature' plates and teas

sharing plates

antipasto platter £11.50

sourdough served with olive oil and balsamic/infused vinegars, specially selected olives and homemade hummus (ve) (gfa)

rare roast beef platter £16.5

house cooked roast beef with horseradish 'slaw and balsamic tomatoes

herb roasted new potatoes £7

crispy roasted new potatoes served with garlic crème fraiche (gf) (vea)

BKs ploughman's platter £15

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

west country cheese board £14.5

Selection of west country's fines cheese served with chutney and oat cakes

focus on fish £17

BKs homemade mackerel pate served with smoked salmon and white anchovies, with garnish, pickles and oat crackers

afternoon teas

traditional cream tea £8.6

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

savoury tea £9.8


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

sparkling tea (small) £13.9

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

sparkling tea (large) £29.5

Four scones with homemade jams served with our finest full sized house prosecco



Delicate flavours call for a glass of one of our selected house wines from the sunny vineyards of the Languedoc.....

** please check with our lovely team for allergens.