



# brook kitchen

## Sample menu – BK ‘tapas’ style

*While you are waiting ...*

*Speciality mixed olives, bread with oil and balsamic(£4)*

## ...and still more grazing happiness!

**Sea bass fillet (£15.5)**

*cooked in a lemon and caper butter*

**patatas bravas (£6)**

*The BK variation with a bit of a kick*

**albondigas (£8)**

*meatballs made with Greendale pork mince*

**chicken and chorizo (£9)**

*in a rich tomato sauce*

**cous cous salad (£5)**

*with chickpeas, beetroot, cucumber, feta and lime*

**goats cheese and spinach croquettes (£9)**

*homemade here at BK*

**frittata(£6)**

*filled with leeks, asparagus and feta*

**garlic & chilli tiger prawns (£9)**

*‘no shells’ prawns perfectly cooked in garlic butter*

**Cured meats selection (£7)**

*A selection of Spanish meats served with bread and olives*

**manchego (£6.3)**

*as it comes with a sprinkle of salt and oil*

**roasted beetroot (£6.3)**

*served with horseradish crème and peppery rocket*

**hummus (£6.3)**

*served with crackers*

*To finish..*

**brownie & vanilla ice cream (£6)**

**orange and polenta cake with clotted cream (£6)**

**Affogato (£5)**