



A L A C A R T E M E N U

Welcome, Here at The Brook we are inspired by the British seasons and the array of great produce available to us around Worcestershire and the rest of the UK. We work very closely with our producers who are as passionate about local, seasonal produce as we are and we think this menu showcases this. We change our menu every 4-6 weeks to follow the patterns of seasons and the produce available to us here at The Brook. We hope you enjoy your experience here.

Josh Giles (*Chef Patron*) | **Jade Giles** (*Front of house Manageress*)

S N A C K S

Black Pudding Fritters with an English Mustard Emulsion.

Crispy Duck Croquettes, Hoisin Sauce dip.

A selection of Homemade Breads with Jersey Butter, Olive Oil and Aged Balsamic.



S T A R T E R S

“Duck Kiev”, Garlic and Miso Butter, Spring Onion, Chilli and Coriander Dressing, Five Spice sauce.

Crispy Pigs Cheek with, Prawn Ravioli, Chinese five spice sauce and Tarragon oil.

Dressed Devonshire Crab with Chilli, Lime and Apple, Sweetcorn Puree and Crispy Flat Breads.

English Pea and Ham Hock Soup, Homemade Cheddar and Onion Bread.

Chicken Liver and Smoked Bacon Pate, Tomato and Chorizo Jam, Toasted Homemade Brioche.

Petit Camembert, Baked in a box with Garlic and Walnut Pesto, Rosemary and Garlic Focaccia.

Variations of english Heritage Tomatoes with, Black Olive, Goats curd and olive Oil.

Extra Cheddar and Onion Bread or Rosemary and Garlic Focaccia.

M A I N C O U R S E S

Pave of Spring Lamb, with English peas and beans, Wild Mushrooms, baby Leek, Parmesan and Mint.

Slow roasted Breast and Leg of Creedy Carver Duck with a Potato Terrine, Pak Choi and Five spice Sauce.

Fish Du Jour (fish of the day) with a Shellfish Bisque Sauce, Yellow Courgettes Sea Herbs and Tarragon Oil.

12 hour Braised Belly of Pork and roasted Cornish Scallops, with Cauliflower, Black Pudding and Apple.

Corn fed Chicken, with a Chorizo and White Bean cassoulet, Smoked paprika, Heritage tomatoes and Coriander.

English Pea Risotto, with a variation of Mushrooms fricassee of Summer Vegetables, Parmesan and Mint.

Sourdough Battered Atlantic Cod, Crushed Garden Peas, Tartare Sauce and Triple Cooked Chips.

Dry aged Beef Burger, Chorizo jam, Cheddar, Bacon, onion ring, Homemade Pickles and Triple cooked chips.

All mains are served with complimentary Vegetables and Potato du Jour, unless otherwise stated()*

S T E A K S

Our Steaks are Dry aged for a minimum of 28 days and supplied to us by one of the UK's best butcher, Aubrey Allen.

12oz Sirloin on the Bone | 8oz Fillet Steak

Steaks are served with: Confit Tomato, Flat Mushroom, Triple Cooked Chips and Onion Rings.



S I D E S A N D S A U C E S

Potato Terrine with Chorizo Jam.

White Bean and Chorizo Cassoulet.

Garden Beans and Pea Fricassee with a Shellfish Bisque.

Triple Cooked Chips.

Sourdough Battered Onion Rings.

Barkham Blue Cheese Cream.

Pink Peppercorn Sauce.

Wild Mushroom and Madeira Sauce.