



We kindly ask guests to inform a member of staff of any food allergies or intolerance before ordering. We handle all 14 major allergens in our kitchen and for is prepared and cooked using shared equipment

Wi-Fi (The Brook Guest): Elcocksbrook

We don't add any service charges to your final bill

Starters

Homemade Focaccia Bread

Confit Garlic and Rosemary Butter £5.75

House Olives

Chilli, Garlic, Lemon £4.75

Venison Scotch Egg

Homemade Brown Sauce £9.50

Chicken Liver Parfait

Smoked Bacon and Fig Jam, Sourdough £11

Char Sui Glazed Pigs Cheek

Sesame Seed, £11

Leek and Potato Soup

Bacon and Tarragon, Cheddar Toastie £7.75

Beef Ribs

Beer and Maple Glaze, Horseradish, Shallot £12

St Austell Mussels

Cider And Bacon Sauce, Sage, Focaccia Bread £12

Duck Kiev

Coriander & Chilli Dressing, Sesame Seed Emulsion £11

Cauliflower Cheese Fritter

Hazelnut, Smoked Cheddar, Sage £10

Main course

Pork Chop

Black pudding, apple, pork puff, peppercorn sauce £21

Autumn Chicken kiev

Sage butter, crown prince squash, £20

Rump of Beef

Celeriac, wild mushroom, truffle Pulled beef croquette £28

Slow cooked duck breast

Artichoke, grape, brown sauce £27

Brook Pie (please allow 20 minutes cooking time)

Whipped mash, caramelised onions red wine sauce £19.50

Market Fish

Roasted cauliflower, bacon, sage £23

Roasted Stone Bass

Cafe de Paris butter, mussels, parsnip, sesame seed £22

[More main courses ...](#)

Battered cod

Crushed garden peas, thick chip, Tartare sauce £18.50

Brook Burger

Maple Bacon, Worcestershire mayo, cheese, confit onions, dill pickle, fries £18.50

Buffalo Chicken Burger

Crispy chicken, hot sauce, blue cheese mayo tomato, fries £18.50

Autumn chicken salad

Sage dressing, croutons, squash, hens egg £19.50

8oz fillet steak

Confit tomato, onion rings, fries, rocket and parmesan salad £38

12oz sirloin steak

Confit tomato, onion rings, fries, rocket and parmesan salad £35

Upgrade your fries to truffle and parmesan fries £3

Sides

The Brooks dirty mash pulled beef, gravy £5.50

Roasted Hispi cabbage, bacon butter £5

Leek and smoked cheddar gratin £5

Roasted crown prince squash, hazelnut butter £5

Dauphinoise potatoes £5

Mushrooms, Worcester sauce, shallots £4.50

Thick chips £4.50

Skin on fries £4.50

Truffle and parmesan fries £7.50

Sage and smoked cheddar fries £7.50

Sauces

Peppercorn Sauce £3.50

Blue Cheese Cream £3.50

Diane Sauce £3.50

Cafe De Paris Butter £2.50

Vegetarian

Starters

Homemade Focaccia Bread

Whipped Butter £5.75

House Olives

Chilli, Garlic, Lemon £4.75

Cauliflower Cheese Fritter

Hazelnut, Smoked Cheddar, Sage £10

Squash Soup

Focaccia Bread £7.75

Main Course

Garden burger, Moving mountains patty, smoked cheese, house mayo, cheese, confit onions, dill pickle, fries £18.50

Crown Prince Squash Ravioli

Hazelnut, sage, smoked cheddar £19

Red Onion Tarte Tatin

Artichoke, Grape