

The Brook Bistro @ Whitchurch Golf Club

Two Course Evening Menu £17.95 / Three course Evening Menu £20.95

Reservations taken from 5pm – 8pm Tuesday to Saturday
Call Josh 07469924125

Starters

- MOZZARELLA & CHERRY VINE TOMATO** baby gem, cucumber, extra virgin olive oil & pesto dressing (n) (gf) (v)
- CHICKEN LIVER PATE** brioche toast, chilli & tomato & chilli chutney (gfa)
- TEMPURA BATTERED CALAMARI & KING PRAWNS** garlic mayonnaise
- PANKO BREADED GOATS CHEESE** pickled beetroot puree, red wine poached pear (v)
- MUSHROOMS, BLUE CHEESE & CHORIZO** homemade sourdough toast (gfa)
- PRAWNS WITH MARY ROSE SAUCE** crushed avocado, toasted sourdough
- HOMEMADE SOUP OF THE DAY** home baked roll (v) (gfa)
- PORK BELLY BON BON** Jack Daniels & bbq sauce, sesame seeds

Main Course

- CHICKEN SUPREME WITH LEEK & MUSHROOM SAUCE** sauteed Potato & Buttered Greens
- ROASTED BELLY PORK** red wine & cider sauce, sauteed potatoes, roasted vegetables
- DUO OF LAMB** homemade Shepherd's pie, lamb rump with mint jus, creamed potato, roasted carrots
- ROASTED AUBERGINE WITH TOMATO & RED PEPPER** goats' cheese, sweet potato fries (v) (vga)
- BEEF BURGER WITH CHEESE & BACON** skinny fries & coleslaw
- LEMON BATTERED FISH & CHIPS** crushed Peas
- RISOTTO VERDE** asparagus, peas, leeks & green beans (gf) (v) (vga)
- TAGLIATELLE CHICKEN & CHORIZO** in cream sauce
- FISH OF THE DAY**

Welsh Steaks

28 DAY AGED 8oz SIRLOIN STEAK
(gf) £4 SUPPLEMENT

28 DAY AGED 8oz FILLET STEAK
(gf) £6 SUPPLEMENT

28 DAY AGED 10oz RIB EYE
(gf) £6 SUPPLEMENT

Desserts

- CHOCOLATE & PRETZAL BROWNIE** caramel ice cream (v)
- BLACK FOREST CHEESECAKE** (v)
- FRUIT SALAD** lemon sorbet (vg)
- WINTER BERRY CRUMBLE** custard / cream / ice cream
- LUXURY ICE CREAM** vanilla, chocolate, strawberries & cream salted caramel
- LOCALLY SOURCED HONEY PANNA COTTA**

(v) Vegetarian (vg) Vegan (gf) Gluten Free (gfa) Gluten Free Available (n) Contains Nuts
If you suffer from allergies please advise your server Optional 10% service charge on tables of six or more
