

# BROOK GREEN HOTEL

View our drinks menu and order drinks and food to your table via our app

'Young's On Tap'



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## Small Plates

Nutbourne tomatoes, buffalo mozzarella, rocket pesto (v) £7

Pork & Nduja scotch egg, aioli £5

Halloumi fries, harissa yoghurt (v) £7

Pork, caramelised apricot, sage sausage roll, hp sauce £4

Triple cooked chips or fries, aioli (v) £4

Braised ox cheek croquettes, pickled cucumber £8.5

Spiced chicken thighs, aioli £6

Onion rings, honey mustard (v) £4

## Sharers

Baked Cenarth brie, rocket pesto, red onion chutney, crostini (v) £12.5

Ploughman's board ~ pork and onion sausage roll, pork and nduja scotch egg, spiced chicken thighs, grana padano, chunky chips, sourdough £16.5

## Mains

Brook Green beef burger, beer onions, cheese, iceberg, pickles, ketchup, mayo, fries £14.5

*Add bacon for 1      fried egg for 1      or extra patty for 3*

Beer battered cod, triple cooked chips, tartare sauce, mushy peas £15.5

Spiced lamb shortcrust pie, asparagus, crushed Jersey Royals £16.5

Plant burger, beer onions, cheese, iceberg, pickles, ketchup, vegan mayo, fries (vg) £14.5

*Add vegan bacon for 1.5      or extra plant based patty for 3*

Pork, caramelised apricot & sage sausages, crushed Jersey Royals, roast tomato salsa, gravy £13.5

Hot smoked salmon niçoise salad, Jersey Royals, heritage tomatoes, soft boiled egg £15.5

Bavette steak, roasted corn and rocket salad, port butter, fries £15

## Puddings

Apple and rhubarb crumble, vanilla ice cream £5

Sticky toffee pudding, salted caramel ice cream £5

Ricotta cheesecake, apricot compote £5

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

We're proud to be championing British farmers and producing fresh food sustainably

Tables of 6 or more are subject to a discretionary service charge of 12.5%

