

THE BROOKMILL

SNACKS

Padron peppers (vg)	5
Hummus, Harissa (vg)	5
Popcorn chicken, aioli	5
Bread and oils	3.5
BBQ chicken wings	5.5
Salt & pepper squid, sweet chili sauce	6
Mac & cheese bites, sriracha mayo (v)	5.5
Spiced sweet potato bites, mint yogurt (v)	5.5

STARTERS

Soup of the day, bread roll	5.5
Burrata with beetroot, rocket, hazelnuts & lemon	8.5
Game terrine with apple & plum chutney, toast	7.5

MAINS

The Brookmill beef burger with cheddar cheese in a brioche bun and chips	12
Flat iron steak served with roasted tomato, mushroom, chips & watercress	16
Roast cod with mussel chowder, chorizo & sweetcorn	14
Traditional fish and chips, beer battered served with crushed peas and tartare sauce	13.5
Thai vegan burger with miso vegan mayo, slaw & chips (vg)	12
Braised Lamb shoulder with fondant potato, celeriac, kale & Girolles	16.5
Cornfed chicken with wild mushrooms, spinach, pancetta & madeira sauce	16
Twice baked Cheddar souffle with spinach, roast shallot, apple & watercress (v)	13
Chicken, ham and leek pie served with mash potato, savoy cabbage & gravy	13.5
Beef and ale pie served with mash potato, savoy cabbage & gravy	13.5

SIDES

Skin on chips 3	Chunky chips 4	Buttered kale 4
Savoy cabbage 4	Mixed leaf salad 3	Sweet potato fries 5

Kitchen opening times: Monday 12-4 / 5-9; Tuesday-Saturday 12-4 / 5-10; Sunday 12-9

Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that all dishes will be completely allergen-free. www.thebrookmill.co.uk    