

BROOKMANS

GLUTEN FREE MENU

STARTERS

- Salmon Gravlax, Beetroot & Horseradish Relish 6.75
Free-range Ham Hock, Watercress & Pea Salad, Honey & Mustard Dressing 6.75
Soup of the Day - See Blackboard 5.50

EITHER/OR

- Free-range Mojo Chicken, Edamame Bean & Brown Rice Salad 7.75/15.00
Superfood Salad of Halloumi, Crunchy Vegetables & Sesame, Mays & Green Oriental Dressing 7.25/14.50
Pan-fried Native Scallops & Monkfish, Courgette, Pea & Wild Fennel
Carnaroli Risotto 10.00/19.00

MAINS

- Roasted Cod, Tomato, Fennel & Artichoke Bake, Gremolata 18.50
Free-range Flat Iron Chicken, Confit Garlic, Butter & Lemon, Skinny Chips 15.75
Maple-cured Free-range Gammon Rib Eye Steak, Poached Egg & New Potatoes 13.75
Aubergine & Cashew Nut Curry, Cumin Rice & Flatbread 14.00

STEAKS

- 28 Day Dry-aged 8oz Rump Cap Steak 19.75
28 Day Dry-aged 10oz Rib Eye Steak 26.00
28 Day Dry-aged 12oz Sirloin Steak on the Bone 27.50
All Served with Watercress, Chips & a choice of either Peppercorn or Blue Cheese Sauce
Grill Garnish - Roast Field Mushrooms, Garlic & Thyme Plum Tomatoes 3.75

ON THE SIDE

- Chips 3.50
New Potatoes, Sea Salt & Minted Butter 3.75
Rocket & Parmesan Salad, Balsamic Dressing 3.75
Buttered Courgettes, Peas & Beans 3.75
Summer Garden Salad, Orange & Shallot Dressing 3.75

PUDS

- Iced Raspberry Mojito Parfait 6.00
Gluten-free & Dairy-free Coconut Pannacotta, Glazed Pineapple 6.00
Jude's Free-range Ice Creams & Sorbets 5.75
(Vanilla, Flat White Coffee, Chocolate or Strawberry Ice Creams, Lemon or Mango Sorbets -
in a bowl)