



Brookhouse Mill | Melin Brwcws

SUNDAY MENU | BWYDLEN DYDD SUL

NIBBLES | CYNNIG

Pork and smoked pancetta sausage roll with house brown sauce	7.50	Home baked rosemary and thyme focaccia, Halen Mon oak smoked sea salt and burnt onion butter	5.95
Salt and pepper squid with Car Y Mor seaweed sweet chili sauce	7.50	Domat and Kalamata mixed olives (vg) (gf)	5.95

STARTERS | I DDECHRAU

White onion, fennel, apple and cider soup with chive creme fraiche and Henllan bread (v) (vgo) (gfo)	7.25
Welsh rarebit croquettes, tomato & red onion relish, pickled shallot, rainbow radish & watercress salad, apple cider dressing (v)	7.95
Home smoked salmon Nicoise salad with charred asparagus, soft boiled hens egg with lemon, Dijon & yoghurt dressing (gf)	9.95
Chicken liver, brandy & thyme parfait with toasted brioche & beetroot chutney (gfo)	8.95

SUNDAY ROASTS | CINIO DDYDD SUL

All roasts are served with maple glazed carrots, buttered spring cabbage, tender stem broccoli and sugar snap peas

Roast top side of beef served with beef fat roast potatoes, Yorkshire pudding and red wine gravy (gfo)	21.95
Slow roasted porchetta served with sausage, sage and onion stuffing, crispy crackling, beef fat roast potatoes, burnt apple puree and red wine gravy (gfo)	22.95
Roast Welsh lamb shoulder served with beef fat roast potatoes and minted lamb jus (gf)	22.95
Roast chicken supreme served with sausage, sage and onion stuffing, bread sauce, game crisps, beef fat roast potatoes, chicken and tarragon gravy (gfo)	21.95
Mushroom and chestnut vegetable Wellington served with roast potatoes, thyme and vegetable gravy (vg)	19.95

MAINS | PRIF GYRSIAU

Welsh beer battered haddock with pub chips, tartar sauce and mushy peas (gf)	12.95/ 18.95
<i>(Available in small or large portions)</i>	
Brookhouse steak burger topped with Monterey Jack cheese, bacon marmalade, house pickles, tomato and red pepper relish, crispy onions served on a toasted brioche bun with skin on fries & coleslaw	18.95
Zaatar spiced roasted cauliflower, romanesco sauce, charred tender stem broccoli, toasted pine nuts, chimichurri & popped wild rice (gf) (vg)	17.95
Pan fried chalk stream trout with creamy sundried tomato, basil & roasted red pepper risotto, fennel, lemon & rocket dressed salad & parmesan crumb (gf)	21.95

(v) - Vegetarian (vg) - Vegan (vgo) - Vegan option (gf) - Gluten free (gfo) - Gluten free option
If you have any dietary requirements or wish to see our allergens information, please ask a member of the team.



SUNDAY SIDES | OCHRAU DYDD SUL

Beef fat roast potatoes	4.25	Yorkshire pudding	1.25
Three cheese cauliflower cheese, parsley & parmesan crumb (gf)	5.95	Smoked bacon wrapped Cumberland sausage, honey mustard glaze & crispy onions	6.25
Extra portion of vegetables (v)(gf)	4.25	Slow roasted steak & ale stuffed Yorkshire pudding	4.95

LIGHT BITES & SANDWICHES | BWYD BACH A BRECHDANAU

Colliers cheddar cheese, leek & onion quiche with piccalilli, warm butter and parsley Jersey Royals, with apple, celery and rainbow radish salad	11.95
Chilli, wild garlic & crab linguine, lemon and parsley butter topped with Parmesan crumb	13.95
Cumin spiced potato, coriander and chickpea cakes with minted coconut yoghurt dressing and kachumber salad (vg)	10.95
Home smoked salmon, dill and horseradish creme fraiche open sandwich on Henllan harvester bloomer with pickled shallot & Wirral watercress salad	11.95
Glazed Welsh rarebit on toasted Henllan bloomer with fried free-range egg & tomato chutney (v)	11.95
Caerphilly cheese, red onion marmalade, tomato & celery sandwich with balsamic onions and Tyrells crisps (gfo)	10.95

SIDES | AR YR OCHRAU

Pub chips (gf) (vg)	4.50
Skin on fries	4.50
Roasted garlic flatbread	5.25
Roasted garlic and cheese flatbread	5.95
Beer battered onion rings	4.25
Heritage tomato, red onion and Wirral watercress salad with balsamic and oregano dressing	4.95

DESSERTS | I BWDIN

Sticky toffee pudding, date purée, butterscotch sauce and salted caramel ice cream	7.95
Lemon drizzle madeleines, rich lemon curd served with lemon and blueberry ice cream	8.25
Milk chocolate mousse, macerated strawberries, candied pistachios and Chantilly cream	7.95
Vanilla bean creme brulee, poached forced rhubarb, rhubarb gel and oat biscuit	8.50
Toffee apple brioche bread and butter pudding with vanilla custard	8.50
Chilly Cow ice cream from Llanychan: vanilla, lemon & blueberry, salted caramel & raspberry eaton mess (gf)	2.75
Sorbet; mango sorbet, raspberry sorbet & vegan mint choc chip (gf) (vg)	(per scoop)
Cheeseboard – Snowdonia Rock Star cheddar, Per Las blue, Pant-Ys-Gawn soft goats cheese, Caws Teifi oak smoked cheese with bara brith, grapes, quince paste, balsamic pickled onions, selection of crackers & red onion marmalade (gfo)	13.95