

## WINE MENU



### WHITE WINES

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|---|---|---|---|
| 1 | 2 | <b>El Pico Sauvignon Blanc</b> France<br>Light and crisp, with refreshing zesty peach and citrus fruit flavours.  | 75cl bottle <b>£17.95</b><br>250ml <b>£6.10</b><br>175ml <b>£4.35</b> |
| 2 | 2 | <b>Rock Hopper Chardonnay</b> Australia<br>Fresh and floral fruit-driven wine with good acidity and vanilla oak character.  | 75cl bottle <b>£18.95</b><br>250ml <b>£6.45</b><br>175ml <b>£4.60</b> |
| 3 | 2 | <b>Savino Pinot Grigio</b> Italy<br>An Italian Classic, light, dry and refreshing, with delicate citrus flavours.   | 75cl bottle <b>£19.95</b><br>250ml <b>£6.70</b><br>175ml <b>£4.60</b> |
| 4 | 3 | <b>Flagstone Noon Gun White, Western Cape</b> South Africa<br>A fruity blend of Chenin Blanc, Sauvignon Blanc and Viognier, intense and aromatic with tropical fruit flavours and a zesty crisp finish. | 75cl bottle <b>£22.95</b><br>250ml <b>£8.00</b><br>175ml <b>£5.60</b> |
| 5 | 2 | <b>The Pass Sauvignon Blanc, Marlborough</b> New Zealand<br>Showcasing tropical and citrus fruits with an underlying grassy and herbaceous character.   | 75cl bottle <b>£22.95</b>   |
| 6 | 1 | <b>Chablis, Joseph Drouhin</b> France<br>Elegant and classy Chablis lean citrus flavours and some nervy mineral complexity.   | 75cl bottle <b>£28.95</b>   |
| 7 | 1 | <b>Sancerre, Domaine Brochard</b> France<br>Clean vibrant gooseberry and citrus notes.  | 75cl bottle <b>£30.95</b>   |

### ROSÉ WINES

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|---|---|---|---|
| 8 | 5 | <b>Three Pebble Bay Zinfandel Rosé</b> USA<br>Really good blush, easy drinking with hints of strawberry flavours and a soft finish. | 75cl bottle <b>£17.95</b><br>250ml <b>£6.10</b><br>175ml <b>£4.35</b> |
| 9 | 2 | <b>Savino Pinot Grigio Rosé</b> Italy<br>Light and dry with subtle strawberry notes.  | 75cl bottle <b>£17.95</b><br>250ml <b>£6.10</b><br>175ml <b>£4.35</b> |

#### BROOK HOTEL

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[www.brookhotel.com](http://www.brookhotel.com)

**drinkaware.co.uk**  
For the facts



Prices are effective from January 2018 and subject to changes in duty and exceptional market conditions.



### RED WINES

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|----|---|---|---|
| 10 | C | <b>El Pico Merlot</b> Chile<br>Medium Bodied, smooth and bright with bramble fruit flavours and spice.  | 75cl bottle <b>£17.95</b><br>250ml <b>£6.10</b><br>175ml <b>£4.35</b> |
| 11 | C | <b>Rock Hopper Shiraz</b> Australia<br>Ripe fruit aromas with a plump round and smooth palate bursting with juicy spicy forest fruit flavours.  | 75cl bottle <b>£18.95</b><br>250ml <b>£6.45</b><br>175ml <b>£4.60</b> |
| 12 | C | <b>La Folia Malbec, Mendoza</b> Argentina<br>This Argentinean red is intensely flavoured with black fruit notes, liquorice and spice.   | 75cl bottle <b>£19.95</b><br>250ml <b>£6.95</b><br>175ml <b>£4.90</b> |
| 13 | E | <b>Ribshack Red Western Cape</b> South Africa<br>A red blend of 70% Pinotage and 30% Shiraz. Showing ripe dark berry fruit.   | 75cl bottle <b>£21.95</b>   |
| 14 | C | <b>Lagunilla Rioja Crianza DOC</b> Spain<br>High class Rioja with flavours of red fruits, spices and vanilla.   | 75cl bottle <b>£22.95</b>   |
| 15 | E | <b>Valpolicella Ripasso Classico Montigoli Veneto DOC</b> Italy<br>An intense ruby red wine with a bouquet of ripe red berries, hint of spice, full bodied yet smooth and velvety.  | 75cl bottle <b>£24.95</b>   |
| 16 | E | <b>Calvet St Emillion</b> France<br>Red ripe fruits of the Merlot are elegantly balanced with the peppery notes of the Cabernet Sauvignon, a powerful structure with integrated tannins, harmonious flavours and a long spicy finish. | 75cl bottle <b>£29.95</b>   |

### CHAMPAGNE & SPARKLING

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|----|---|--|---------------------------|
| 17 | 2 | <b>Follador Prosecco DOC Treviso</b> Italy<br>Rich and full bouquet with flowery nuances of almond and ripe fruits. The flavour is supple and velvety, harmonious and savoury. | 75cl bottle <b>£25.00</b> |
| 18 | 2 | <b>Moët et Chandon Brut Imperial NV</b> France<br>The Brut Imperial is a dry, elegant champagne, medium in weight and fruit. The brand leader.                                 | 75cl bottle <b>£49.00</b> |



#### TASTE GUIDE

Champagne, White and Rosé wines are designated numbers from 1 to 9, with 1 being the driest and 9 being the sweetest. Red wines are designated letters from A to E, with A being the lightest and softest and E being the deepest and fullest.

All quality wines on this list have an alcohol content of between 8% and 15% by volume.

## DINNER MENU

1 COURSE £17.95    2 COURSES £22.95    3 COURSES £27.95

### STARTERS

- Chef's homemade soup of the day (GF)** Served with a fresh bread roll  
**Panko Breaded tiger prawns** Served with a mango salad  
**Smoked Chicken and Pancetta salad** Drizzled with a honey and mustard dressing  
**Jacket potato skins (GF / V)** Filled with Italian tomato sauce topped with grilled goats cheese  
**Chef's homemade chicken liver pate (GF)** Served with a toasted ciabatta and a quince jelly  
**Indian Spiced crab crostini (GF)** Local Cromer crab mixed with Indian spices, served on a toasted ciabatta

### MAIN COURSE

- Half a Rack of French trimmed Lamb (GF)** Served with fondant potatoes, steamed broccoli with a port and mint reduction  
**Wild Garlic and Spinach Chicken Kiev** Served with spicy potato wedges and a dressed, crisp salad  
**Pork Fillet wrapped in Pancetta (GF)** Served on an apple and spring onion mashed potato with a cider jus  
**Roasted Duck Breast (GF)** Served in a red chilli, mint, lemon and maple syrup dressing on a bed of sweet mashed potato  
**Papperdela Pasta** Served in a Salmon, spinach and white wine cream sauce  
**Grilled fillet of Seabass (GF)** Fillet of seabass topped with a lemon, lime and parsley butter served with steamed vegetables and new potatoes  
**Roasted Squash Risotto (GF / V)** Topped with Wensleydale cheese and served with a crisp salad  
**Roasted Hazelnut and Cauliflower Carbonara (GF / V)** Tagliatelle pasta tossed with cauliflower & roasted hazelnuts in a traditional carbonara sauce

### DESSERTS

- Eton Mess (GF)** Crushed Meringue with Chantilly cream and a berry compote  
**Honey, Fig and Pistachio Cheesecake** Drizzled with a Mango Coulis  
**Lemon Tart** Served with a berry compote  
**Chocolate Caramel and Brownie Stack** Served with Chantilly cream  
**Spotted Dick Pudding** Steamed currant and sultana sponge served with custard

### THE GRILL MENU

- 8oz Sirloin Steak** Melt in the mouth succulence with just the right amount of fat and nice marbling – tender and lean  
– Supplement of £3.00 applies to this dish  
**8oz Rump Steak** Tasty and Juicy, bursting with flavours and textures, fat is the essential part of this cut  
– Supplement of £2.00 applies to this dish  
**10oz Gammon Steak** Topped with two free range eggs  
**Cajun Chicken Burger in a toasted bun** Served with a homemade tomato salsa  
**8oz Chargrilled Beef Burger in a toasted Bun** Served with mature cheddar with a homemade tomato salsa  
**Trio of Lamb Cutlets** – Supplement of £3.00 applies to this dish

All served with chips, mushrooms, grilled tomato, onion rings and peas. All dishes can be served Gluten Free, they will just come without onion ring

### SIDE ORDERS

- Chips** £3.95    **Garlic Bread** £3.50    **Cheesy Garlic Bread** £3.95  
**Blue Cheese Sauce** £2.50    **Mushroom Sauce** £2.50    **Peppercorn Sauce** £2.50  
**Fresh Vegetables** £3.95    **Onion Rings** £3.50    **House Salad** £3.50    **Spiced Wedges** £3.95

PLEASE ASK ABOUT ALLEGENS (GF) Gluten Free (V) Vegetarian