



THE BROOK

CAMBRIDGE

Authentic Indian Gastropub

AUTHENTIC BHARAT FLAVOURS · PUB DINING

THE STORY — Before it was The Brook, this was a proper local — the kind of pub you'd find down a quiet lane, water running past the beer garden, regulars propped at the bar since before anyone could remember why. Somewhere along the way, a kitchen steeped in Old Delhi and Dhaba cooking took over the stoves, and the menu changed for good. Tandoor smoke, slow-built curries and a biryani worth the wait now share a room with fish and chips and a proper burger. Nobody's quite sure any more which came first, the pub or the spice — only that neither one's going anywhere.

SMALL PLATES



Crispy Kale Chat (V) 7.25

Crispy kale layered with chopped onion, tomato, coriander, yoghurt, and pomegranate, finished with green and tamarind chutneys. (1, 8)

Papdi Chat (V) 7.25

Crispy papdi crackers tossed with spices, onions, and tomato salsa, finished with yoghurt and chutneys. (1, 8)

Onion Pakodi (V) ★ 6.50

Crispy onion fritters, golden fried and served with cooling mint yoghurt. (8)

Tawa Fish Fry ★ 8.99

Tawa fried tilapia fillets marinated in aromatic Indian spices. (4)

INDO-CHINESE



STARTERS

Chilli Paneer (V) 8.25

Sautéed crispy paneer with tangy spiced dark sauce. (6, 8)

Veg Manchurian (V) 8.25

Veggie balls sautéed in hot and tangy sauce. (1, 12)

Chicken Lollipops ★ 8.50

5 pieces "Drums of Heaven" — sautéed drummed chicken cooked with special East Indian sauce. (3, 8)

Chilli Chicken 8.25

Crispy chicken tossed in Indo-Chinese sauce (dry). (3, 6)

NOODLES & FRIED RICE

Hakka Noodles

Indo-Chinese noodles tossed with shredded vegetables and a spicy sauce. (1, 3, 6)

Vegetable Fried Noodles (V) 11.75

Chicken Noodles ★ 13.99

Indo-Chinese noodles tossed with chicken and shredded vegetables in a spiced sauce.

Chicken Fried Rice 13.49

Wok-tossed rice with egg, crispy chicken, and vegetables. (3, 6)



KIDS MENU



All 6.99.

Butter Chicken Curry with Rice (8, 9)

Cod Goujons with Chips (4)

Chicken Strips with Fries (1, 10)

Beef Burger with Fries (1, 3, 8)



STRAIGHT FROM TANDOOR (SMALL DISHES)



Cooked in a traditional tandoor for a smoky, charred flavour — the heart of our kitchen.

The Brook Sharing Platter ★ 22.99

2 pieces of chicken tikka, hariyali tikka, tangdi kebab, wings, and mutton kebab. (8, 11)

Paneer Tikka (V) 8.99

Indian paneer marinated in smoky, tangy spices and grilled to perfection. Served with mint and coriander chutney. (8, 11)

Saffron Chicken Tikka ★ 8.99

Chicken breast marinated with lemon, yoghurt, spices, and saffron, then grilled and served with mint and coriander chutney. (8, 11)

Hariyali Chicken Tikka 8.99

Chicken breast marinated in a vibrant, spiced green herb paste and grilled to juicy perfection. (8, 11)

Tangdi Kebab 8.99

Juicy chicken drumsticks marinated in aromatic spices and grilled until tender. (8, 11)

Hot & Spicy Grilled Chicken Wings 7.99

Marinated with the chef's special masala then grilled to perfection, served with hot sauce. (8, 11)

Mutton Kebab 9.99

BBQ-style boneless mutton chunks cooked with aromatic spice marinade. (8, 11)

MAINS — AUTHENTIC BOLD HOME-STYLE CURRIES



Butter Chicken Masala 11.75

Old Delhi classic, chicken thighs cooked with buttered gravy. (8, 9)

Murg Palak 11.75

"Healthy" tender chicken cooked with spinach-based gravy. (8)

The Brook Chicken Masala ★ 12.25

A robust bone-in chicken Dhaba-style curry, rich in spices.

Meka MaMsaM ★ 17.25

A classic Andhra delicacy featuring tender goat meat in a fragrant, spicy curry. (8)

Nalli Nihari 16.49

Eight-hour slow-cooked lamb stew with bone. (1, 8)

Kadai Paneer (V) ★ 11.75

Rich paneer in creamy, gently spiced tomato gravy. (8, 9)

Mushroom and Cashew Nut Curry (V) 11.75

Mushroom, cashew nut, and onion gravy — semi-dry. (8, 9)

Chana Masala (VG) 10.50

Classic healthy protein chickpea curry with rich spices. (9)

Tarka Dhal (VG) 9.99

Tempting yellow lentils with aromatic tadka.

Mix Veg Curry (VG) 9.99

A robust Dhaba-style curry, rich in spices.

PUB CLASSICS



All burgers served with fries, pickled gherkin, and homemade slaw.

Beer-Battered Fish & Chips 15.49

Beer-battered fish served with garden peas or mushy peas, and tartar sauce. (1, 4, 8)

Southern Fried Chicken Burger 13.49

Burger sauce, romaine, tomato, and red onion. (1, 3, 8)

Classic Cheese Burger 13.49

Locally farmed beef, cheese, burger sauce, romaine, tomato, and red onion. (1, 3, 8, 11, 13)

Veg Burger (V) 13.49

Homemade veg patty, cheddar, garlic aioli, red onion, and romaine. (1, 3, 8)

THE BROOK DUM BIRYANI



Made from a cherished home-style recipe, with fragrant basmati rice and slow-layered spices. Served with cooling raita for the perfect balance.

Chicken (1, 8) ★ 13.49

Paneer (V) (1, 8) 13.49

BREAD & RICE



Naan (1, 3, 8, 12) 3.75

Garlic & Coriander Naan (1, 3, 8, 12) 3.99

Malabar Parota (1, 8) 3.85

Basmati Rice (V) 3.15

Pilau Rice (V) 3.50

Veg Fried Rice (V) 5.50

Double Egg Fried Rice (3, 6) 7.50

SIDES



Punjabi Samosa (3 pieces) (1) 5.99

Fries (V) 4.25

Masala Fries (V) 4.65

Curry Sauce (9) 1.99

Papadum Bowl / Dips (8) 4.50

Mixed Salad (V) 3.99

Raita (V) 2.50

Mango Chutney 1.99

Green Chillies 1.50

Hot Sauce 1.50

CAN YOU HANDLE ME?



Hottest burger in Cambridgeshire. Warning! Eat at your own risk! Our secret extra hot sauce, cheddar, red onion, tomato, and lettuce with masala fries.

Beef (1, 3, 8, 11, 13) 13.99

Chicken (1, 3, 8, 11, 13) 13.99

DESSERTS



All desserts contain dairy.

Kulfi ★ 5.99

Traditional ice cream from the sub-continent.

Gulab Jamun ★ 6.25

Triple Chocolate Cake 5.99

Sticky Toffee Pudding with Custard 5.99

Honeycomb Cheesecake 6.25

Your Choice of Ice Cream, per scoop 2.50

Vanilla, Strawberry, and Chocolate.



Legend: ★ Must Try | V – Vegetarian | VG – Vegan | GF – Gluten Free | numbers = allergens

Please be aware that all our dishes are prepared in a kitchen where nuts and gluten are present as well as other allergens. We cannot guarantee that any food item is completely free from allergens, due to the risk of cross contamination.

1 Gluten-Wheat · 2 Crustaceans · 3 Eggs · 4 Fish · 5 Peanuts · 6 Soybeans · 7 Lupins
8 Dairy · 9 Nuts · 10 Celery · 11 Mustard · 12 Sesame Seeds · 13 Sulphites · 14 Molluscs

10% optional staff service charge will be added upon being served at individual tables.