



# BROOKLANDS

by Claude Bosi





## A LA CARTE

*To be enjoyed by the whole table*

### **Starter**

Seán Farm "Courgettes", Folded Salad and Satay

Exmoor Caviar, Roscoff Onion and Duck Jelly 

*Supplement Twenty Five Pounds*

Cornish Squid and Artichoke

Dorset Snail, Devil Style

### **Main Course**

Turbot, Blackmount, Blanquette and Argan Oil

Lake District Lamb, Mint and Pastrami

Pigeon, Scottish Girolles, Tamarind and Summer Savoury

Great Fen Farm Celeriac Nosotto, Crab and Coconut 

### **Dessert**

The "Lady-Berry"

Alphonso Mango, Marigold and Kaffir Lime

The Best of The British Apples and Wild Meadowsweet

British Cheese

*Three Courses*

*One Hundred Forty Five Pounds*

**Please inform us of any allergies / dietary requirements.**

*Our menu prices are per person and include VAT.*

*A discretionary 15% service charge will be added to your bill.*



## TASTING MENU

Warm Up



Seán Farm “Courgettes”, Folded Salad and Satay

*or*

Exmoor Caviar, Roscoff Onion and Duck Jelly 

*Supplement Twenty Five Pounds*



Cornish Squid and Artichoke



Turbot, Blackmount, Blanquette and Argan Oil



Dorset Snail, Devil Style



Lake District Lamb, Mint and Pastrami



British Cheese

*Supplement Fifteen Pounds*



Apricot, Wild Rocket and New Season Herbs



Alphonso Mango, Marigold and Kaffir Lime

*Five Courses - One Hundred Seventy Five Pounds*

*Seven Courses - One Hundred Ninety Five Pounds*

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## VEGETARIAN TASTING MENU

Warm Up



Seán Farm "Courgettes", Folded Salad and Satay



English Mora Farm Beetroot, Stracciatella and Black Cardamom



Great Fen Farm Celeriac Nosotto, Coconut and Black Lime 



Scottish Girolles, Yellow Peaches and Summer Savoury Emulsion



St. Ewe Egg, Devil Style



British Cheese

*Supplement Fifteen Pounds*



Apricot, Wild Rocket and New Season Herbs



Alphonso Mango, Marigold and Kaffir Lime

*Five Courses - One Hundred Seventy Five Pounds*

*Seven Courses - One Hundred Ninety Five Pounds*

**Please inform us of any allergies / dietary requirements.**

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## WINE PAIRING

Carefully curated wine pairings by our Head Sommelier Gioele Musco and the team, to complement your gastronomic journey and further enhance your dining experience.

### ***Classic Wine Pairing***

Four Glasses	One Hundred Five Pounds
Six Glasses	One Hundred Forty Five Pounds

### ***Prestige Wine Pairing***

Four Glasses	One Hundred Forty Five Pounds
Six Glasses	Two Hundred Five Pounds

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