



BROOKLANDS

by Claude Bosi





CONCORDE LUNCH MENU

Starter

Seán Farm Patty Pan Squash and Folded Courgette Salad

St. Austell Bay Mussels, Cider, Three-cornered Garlic

Main Course

Veal Cheek, Smoked Emulsion and Pickled Red Onion

Monkfish, Eel and Red Pepper Miso

Dessert

Mara des Bois, Lemon Verbena and Umeshu

British Cheese - Riseley and Spenwood

Supplement Fifteen Pounds

*Three Courses
Fifty Eight 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.



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

Pigeon, Scottish Girolles, Tamarind and Summer Savoury

Beef Fillet, 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

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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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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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