BROOKLANDS

by Claude Bosi

A LA CARTE

Starter

Wolves Lane Farm "Pumpkins", Aged Parmesan and Voatsiperifery Pepper

Exmoor Caviar, Roscoff Onion and Duck Jelly ⅌
Supplement Twenty Five Pounds

Cornish Squid and Artichoke

Mylor Prawn, Coconut and Thai Basil

Main Course

Cornish Cod, Sean's Farm Turnip Tops and Preserved Wild Garlic

Lake District Lamb, Mint and Pastrami

Pigeon, Tamarind, Cauliflower Mushroom and Lemon Thyme

Dorset Snail, Devil Style

Dessert

"Mandorange", Black Mandarin, Somerset Ricotta and Five-Spice

Yorkshire Rhubarb, Nepalese Pepper, Sheep Cheese and Pompona Vanilla

The Best of The British Apples and Wild Meadowsweet

British Cheese

Three Courses
One Hundred Sixty Five Pounds

TASTING MENU

Warm Up

➤

Wolves Lane Farm "Pumpkins", Aged Parmesan and Voatsiperifery Pepper
or
Exmoor Caviar, Roscoff Onion and Duck Jelly ꟼ
Supplement Twenty Five Pounds

➤

Cornish Cod, Sean's Farm Turnip Tops and Preserved Wild Garlic

➤

Dorset Snail, Devil Style

➤

Lake District Lamb, Mint and Pastrami

➤

British Cheese
Supplement Fifteen Pounds

➤

Passion Fruit, Grapefruit and Turmeric

➤

The Best of The British Apples and Wild Meadowsweet

Six Courses
Two Hundred Five Pounds

Available till 9pm

VEGETARIAN TASTING MENU

Warm Up

➤

Wolves Lane Farm "Pumpkins", Aged Parmesan and Voatsiperifery Pepper

➤

Great Fen Farm Celeriac Nosotto, Coconut and Black Lime ⅁Ᵽ

➤

Cauliflower Mushroom, Walnut and Lemon Thyme Emulsion

➤

St. Ewe Egg, Devil Style

➤

British Cheese
Supplement Fifteen Pounds

➤

Passion Fruit, Grapefruit and Turmeric

➤

The Best of The British Apples and Wild Meadowsweet

Six Courses

Two Hundred Five Pounds

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

Five Glasses   One Hundred Forty Five Pounds

Prestige Wine Pairing

Five Glasses   Two Hundred Fifty Five Pounds