



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

New Season English Corn and Razor Clams

Main Course

Monkfish, Blackmount, Blanquette and Argan Oil

Lake District Lamb, Mint and Pastrami

Pigeon, Tamarind and Summer Savoury

Dorset Snail, Devil Style

Dessert

Alphonso Mango, Marigold and Kaffir Lime

Scottish Cep, Banana, Crème Fraîche and Bergamot 

The Best of The British Apples and Wild Meadowsweet

British Cheese

Three Courses

One Hundred Sixty 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



Monkfish, Blackmount, Blanquette and Argan Oil



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

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VEGETARIAN TASTING MENU

Warm Up



Seán Farm "Courgettes", Folded Salad and Satay



Great Fen Farm Celeriac Nosotto, Coconut and Black Lime 



Scottish Cep, Yellow Peaches and Summer Savoury 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

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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

Five Glasses

One Hundred Forty Five Pounds

Prestige Wine Pairing

Five Glasses

Two Hundred Fifty Five Pounds

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