



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

Line Caught Pollock, Eel and Red Pepper Miso

Dessert

Alphonso Mango, Marigold and Kaffir Lime

British Cheese - Riseley and Spenwood

Supplement Fifteen Pounds

Three Courses

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.



A LA CARTE

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

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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



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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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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