



# 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**

Cod, Shiitake, Truffle and Vin Jaune

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

Scottish Cep, Banana, Crème Fraîche and Bergamot 

The Best of The British Apples and Wild Meadowsweet

Selection of Blue Cheese and Mutton Crackers

*or*

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



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

*or*

Exmoor Caviar, Roscoff Onion and Duck Jelly 

*Supplement Twenty Five Pounds*



Cod, Shiitake, Truffle and Vin Jaune



Dorset Snail, Devil Style



Lake District Lamb, Mint and Pastrami



Selection of Blue Cheese and Mutton Crackers

*or*

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



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



Great Fen Farm Celeriac Nosotto, Coconut and Black Lime 



Cauliflower Mushroom, Walnut and Lemon Thyme Emulsion



St. Ewe Egg, Devil Style



Selection of Blue Cheese and Mutton Crackers

*or*

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



## 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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