

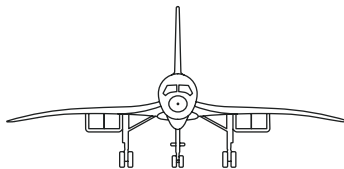
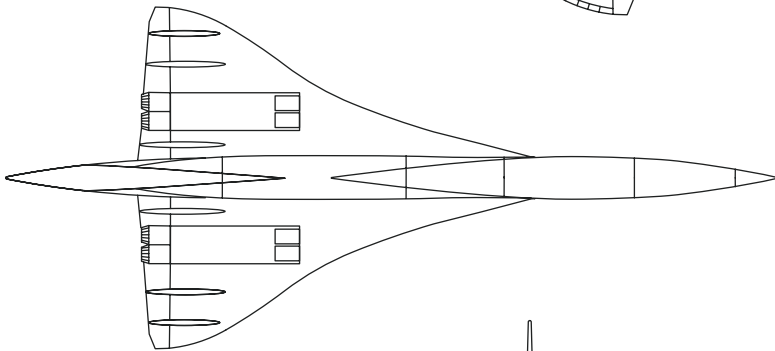
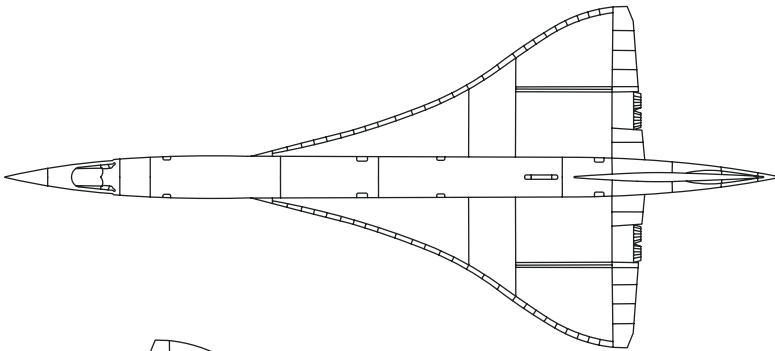
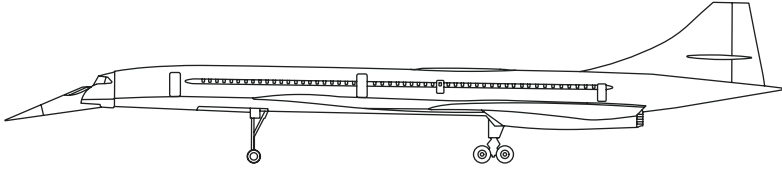
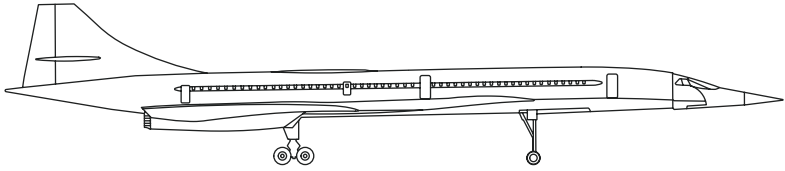


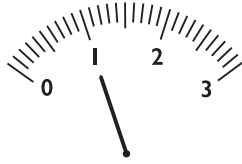
**BROOKLANDS**

**FINE COCKTAIL BAR**

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**SIGNATURE COCKTAILS**





## MACH 1

### SUNBEAM 'BLUE BIRD'

*Bright citrus and herbaceous aromats lifted by the sparkle of seltzer*

Perilla, Plum, Yuzu, Gin

26

### LOTUS 72

*Each honeyed sip is perfectly balanced by the moreish tang of shrub*

Honey, Bamboo, Berries, Shrub, Vermouth, Fortified Wine

26

### ALLARD

*Sweet peach combines with floral saffron to evoke the nostalgic taste of bubble gum*

Peach, Pear, Saffron, Sandalwood, Bitter Aperitif, Bergamot, Bubbles

26

### GOLDEN ARROW

*A celebration of Cognac, this clarified twist on the Brandy Crusta highlights the spirit's complexity and depth*

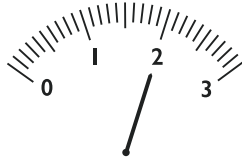
Mandarin, Cacao, Yoghurt, Passionfruit Cognac

26

**Please inform us of any allergies / dietary requirements.**

*Our menu prices include VAT.*

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



## MACH II

### AUSTIN 3000

*Banana and beurre noisette punctuated by the  
fruity-fire of habanero*

Banana, Habanero, Burnt Butter Tequila, Celery

26

### BRABHAM BT60

*Brooklands Bar's tropical take on a daiquiri.  
Mango-lovers take note*

Rum, Dragon Fruit, Coconut, Mango, Citrus, Honey

26

### JAGUAR MARK 2

*A playful reimaging of the colourful classic tiki  
cocktail, the Mai Tai*

Strawberry, Almond, Elderflower, Sicilian Orange,  
Spiced Rum, Cognac

26

### RUSH 2.0

*An espresso martini – but taken up a gear,  
Brooklands Bar style*

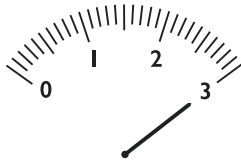
Copra, Caffè, Menthe, Cocoa, Vanilla, Vodka

26

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## MACH III

### AEROMAX

*Mineral salinity meets umami savouriness in this unexpected combination of ingredients*

Dill Vodka, Tomato, Jalapeno, Verjus, Oyster

26

### THE BENTLEY BOYS

*A creation inspired by three of the world's greatest whiskey cocktails – the Old Fashioned, Manhattan and Mint Julep*

Cantaloupe Bourbon, Caramel Sauternes, Menthe

26

### SILVER BULLET

*Inspired by a Margarita but crafted like an Old Fashioned. Elegant, yet supercharged – just like its namesake*

Tonka, Apricot, Dry Curacao, Chinotto, Reposado

26

### NAPIER-RAILTON

*Citrusy makrut is grounded by the cedared Mediterranean notes of Mastiha*

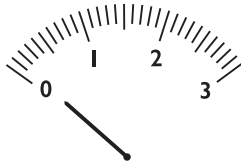
Makrut, Avocado Bitter, Mastiha

26

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## MACH

### CITRONNADE

*Our homemade Lemonade*

Lemon Essential Oil, Lemon Juice  
Soda Water

18

### TRAMONTO

*An alcohol-free take on the classic Tramonto*

Sauvignon Grapes, Lemon,  
Cherry, Aniseed, Soda Water

22

### PAMPLUM

*A refreshing and bitter drink inspired by Italy*

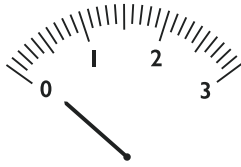
Grapefruit Essential Oil, Grapefruit Juice  
Red SanBitter

18

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## MACH

### THE PADDOCK

*A non-alcoholic reimagining of Brookland's Bar favourite, The Bentley Boys*

Cape Spiced, Dates, Tamarind, Tonka

22

### PIT STOP

*The bright acidity of goji berries is tempered by the measured floridity of lavender*

Goji Berry Cordial, Lavender, 0% Gin

22

### FORMATION LAP

*0% spirit Herb All shaken with our house-made Shiso & Yuzu Sherbet*

HerbAll, Re-purposed Purple Shiso, Yuzu Sherbet, Sour

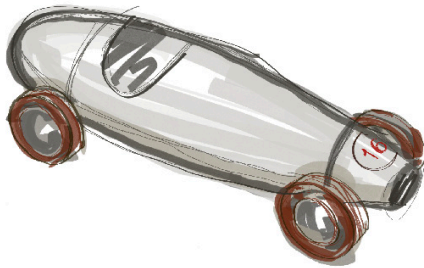
22

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## THE ASPREY COCKTAIL



*A modern reinterpretation of The Asprey Martini. This cocktail is a celebration of craftsmanship, elegance and timeless style*

Clix Vodka, Raspberry and Blackberry Eau de Vie, Dry Vermouth

## LUXURIOUS COCKTAILS

### GHOST

*Vesper Martini crafted with Buffalo Trace Distillery vodka and our signature house-made gin. Absolute purity*

Mach II Gin, Clix Vodka, Kina L'Aero d'Or

75

### SPECTRE

*A refined version of Old Pal that features vintage notes and flavours that reflect its heritage*

Thomas H. Handy Antique Collection,  
Sweet Vermouth, Campari Cask

100

### PHANTOM

*Tribly's unique twist enhanced by the depth of high-end Cognac, blended with crafted raspberry syrup.*

Lheraud 1988 Fins Bois Cognac,  
House Vermouth, Triple Sec,  
Raspberry Syrup, Orange Bitter

125



BROOKLANDS

BAR SNACKS

## SAVOURY

<i>Lobster Rolls</i>	20
<i>Pea and Mint Arancini with Parmesan Cream</i>	14
<i>Buttermilk Fried Chicken and Caviar</i>	29
<i>Vegetable Fritto Misto, Seaweed Emulsion</i>	12
<i>Smoked Turkey &amp; Truffle Croque Monsieur</i>	22
<i>Brooklands Burger</i>	45
<i>Brooklands Parmesan Fries</i>	15
<i>Oscieta Caviar, Crème Fraiche and Pringles</i>	140

## DESSERTS

<i>Lemon Meringue Pie Tartlets</i>	11
<i>Chocolate Tartlets with Indonesian Basil</i>	11
<i>Dark Chocolate and Cherry Mousse</i> <i>Designed for Sharing (Serves 2)</i>	14

*Our food last order is at 10:30pm daily.*

*Drink last order is at 11:30pm from Sunday to Wednesday,*

*01:30am from Thursday to Saturday.*

**While we strive to accommodate guests with allergies and intolerances, our food is prepared in kitchens where allergens are present, and we cannot guarantee that our dishes or products are completely free from allergens. If you have any allergies or dietary requirements, please speak to a member of our team before ordering.**

*Our menu prices include VAT.*

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



# BROOKLANDS

We are delighted to highlight  
our bespoke creations made daily for  
our signature and classic cocktails.

Everything is made in our studio  
with the finest ingredients.

*Dill Vodka \* Shiso Soda \* Bamboo Bianco \* Berries Shrub  
\* Salted Fino \* Saffron Tincture \* Passionfruit Cognac \*  
Mandarin Nectar \* Lacto Banana \* Celery Saccharum \*  
Burnt Butter Tequila \* Habanero Tincture \* Dragon fruit  
Coconut Rum \* Strawberry Base Cordial \* Cold Brew  
Coffee \* Shiso Gin \* la tomato consomm \* Jalapeno Cordial  
\* Cantaloupe Bourbon \* Sauterne Caramel \* Tonka Agave \*  
Makrut Mastiha \* Avocado Bitter Aperitif \* Citric Solution  
\* Clarified Citrus Fruits \* Dry Essence \* Ginger Juice \*  
Grapefruit Sherbet, Grapefruit Tincture, Grenadine Syrup,  
Lemon Sherbet \* Maldon Salt Solution \* Pear Red Aperitif \*  
Peach White Aperitif \* Orgeat Syrup \* Peppermint Tincture \*  
Spearmint Tincture \* Vetiver Tincture \* Sandalwood Tincture  
\* Salted Fortified Wine*