



BROOKLANDS

by Claude Bosi





A LA CARTE

To be enjoyed by the whole table

Starter

Nottinghamshire Stichelton, Pumpkin, Hazelnut and Autumn Truffle

Exmoor Caviar, Roscoff Onion and Duck Jelly 

Supplement Twenty Five Pounds

Cornish Squid and Artichoke

Dorset Snail, Devil Style

Main Course

Devonshire Monkfish, Smoked Eel, Red Pepper Miso

Lake District Lamb, Mint and Pastrami

Racan Guinea Fowl, Sea Beet and Scottish Razor Clams 

Great Fen Farm Celeriac Nosotto, Crab and Coconut 

Dessert

Scottish Cep, Banana and Crème Fraîche 

The Best of The British Apples and Wild Meadowsweet

British Cheese

Yorkshire Rhubarb, Timut Pepper, Champagne Emulsion

Three Courses

One Hundred Forty 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



Nottinghamshire Stichelton, Pumpkin, Hazelnut and Autumn Truffle

or

Exmoor Caviar, Roscoff Onion and Duck Jelly 

Supplement Twenty Five Pounds




Cornish Squid and Artichoke



Devonshire Monkfish, Smoked Eel, Red Pepper Miso

or

Great Fen Farm Celeriac Nosotto, Crab and Coconut 




Dorset Snail, Devil Style



Lake District Lamb, Mint and Pastrami

or

Racan Guinea Fowl, Sea Beet and Scottish Razor Clams 




British Cheese

Supplement Fifteen Pounds



Blackened Orange and Pims



Scottish Cep, Banana and Crème Fraîche 

or

The Best of The British Apples and Wild Meadowsweet

Five Courses - One Hundred Seventy Five Pounds

Seven Courses - One Hundred Ninety 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

Four Glasses	One Hundred Five Pounds
Six Glasses	One Hundred Forty Five Pounds

Prestige Wine Pairing

Four Glasses	One Hundred Forty Five Pounds
Six Glasses	Two Hundred Five Pounds

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VEGETARIAN TASTING MENU

Warm Up



English Mora Farm Beetroot, Stracciatella and Black Cardamom



Nottinghamshire Stichelton, Pumpkin, Hazelnut and Autumn Truffle



Great Fen Farm Celeriac Nosotto, Coconut and Black Lime 



5-Year Aged Cheddar, Mushroom Cacio and Pepe



St. Ewe Egg, Devil Style



British Cheese

Supplement Fifteen Pounds



Blackened Orange and Pims



The Best of The British Apples and Wild Meadowsweet

Five Courses - One Hundred Seventy Five Pounds

Seven Courses - One Hundred Ninety 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.



CONCORDE LUNCH MENU

Starter

English Mora Farm Beetroot, Stracciatella and Black Cardamom

St. Austell Bay Mussels, Cider, Three-cornered Garlic

Main Course

Veal Cheek, Smoked Blanquette and Pickled Red Onion

Cornish Cod, Koshihikari Rice and Citrus Velouté

Dessert

Ringden Farm Quince, Mucilage Ice Cream, Moscato Emulsion 

British Cheese - Riseley and Spenwood

Supplement Fifteen Pounds

*Three Courses
Fifty Eight Pounds*

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