



# BROOKLANDS

by Claude Bosi





## A LA CARTE

*To be enjoyed by the whole table*

### **Starter**

Asparagus "Benedict", Good Earth Growers Leaves

Exmoor Caviar, Roscoff Onion and Duck Jelly 

*Supplement Twenty Five Pounds*

Cornish Squid and Artichoke

Dorset Snail, Devil Style

### **Main Course**

Turbot, Blackmount, Blanquette and Argan Oil

Lake District Lamb, Mint and Pastrami

Racan Guinea Fowl, Sea Beet and Scottish Razor Clams 

Great Fen Farm Celeriac Nosotto, Crab and Coconut 

### **Dessert**

Alphonso Mango, Marigold and Kaffir Lime

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



Asparagus "Benedict", Good Earth Growers Leaves

or

Exmoor Caviar, Roscoff Onion and Duck Jelly 

*Supplement Twenty Five Pounds*



Cornish Squid and Artichoke



Turbot, Blackmount, Blanquette and Argan Oil

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*



Lemon Thyme Granita, Wild Fennel



Alphonso Mango, Marigold and Kaffir Lime

or

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.

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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



Asparagus "Benedict", Good Earth Growers Leaves



English Mora Farm Beetroot, Stracciatella and Black Cardamom



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*



Lemon Thyme Granita, Wild Fennel



Alphonso Mango, Marigold and Kaffir Lime

*Five Courses - One Hundred Seventy Five Pounds*

*Seven Courses - One Hundred Ninety Five Pounds*

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

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