

by Claude Bosi





Welcome to Brooklands By Claude Bosi.

Step into a world of culinary elegance, where every dish is crafted with passion, precision, and the finest ingredients. From the first bite to the last, we invite you to indulge in an unforgettable dining experience, where warmth and exquisite taste come together beautifully.

Best Wishes

From The Brooklands team



BROOKLANDS SIGNATURE

£ 165

May 2025

WINE FLIGHT £ 75
PRESTIGE WINE FLIGHT £ 145

PRODUIT D'EXCEPTION

ELVER

Smoked Capper | Piment d'Espelette

DUCK JELLY

Exmoor Caviar | Roscoff Onion | Dill

Supplement £25 Additional £45

Warm Up

CORNISH SQUID

Artichoke | Koji Rice | Soy Milk

LAKE DISTRICT LAMB

Mint | Pastrami | Romesco

THE BEST OF BRITISH APPLES

Wild Meadowsweet | Buckwheat | Sorrel

Mignardises

BRITISH CHEESE (Supplement £15)

Chef Patron: Claude Bosi Executive Chef: Francesco Dibenedetto Director: Jacques Alvernhe Head Sommelier: Gioele Musco



BROOKLANDS EPICURE £ 205

May 2025

WINE FLIGHT £ 145
PRESTIGE WINE FLIGHT £ 255

Warm Up

WHITE ASPARAGUS

'Sean' Cornish Leaves | Piedmont Hazelnut | Anchovies

CORNISH COD

Turnip Tops | Cime di rapa | Parsley sabayon

DORSET SNAIL

Dashi | Sorrel | Devil Style

BRITANNY PIGEON

Tamarind | Juniper | Lardo di Colonnata

PERILLA

Wild Strawberries | Umeshu

ALPHONSO MANGO

Coconut | Marigold | Ethiopian Cardamom

Mignardises



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May 2025

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PRESTIGE WINE FLIGHT £ 255

Warm Up

WHITE ASPARAGUS

'Sean' Cornish Leaves | Piedmont Hazelnut | Argan Oil

GREAT FEN FARM CELERIAC

Nosotto | Coconut | Black Lime

MAITAKE MUSHROOM

Ardbeg | Lemon Thyme | Tasmanian Pepper

ST EWE EGG

Devil Style | Mustard | Parsley

PERILLA

Wild Strawberries | Umeshu

THE BEST OF BRITISH APPLES

Wild Meadowsweet | Buckwheat | Sorrel

Mignardises