

by Claude Bosi





# 'CONCORDE' CARTE BLANCHE £ 65

May 2025

This unique three-course tasting menu is the result of a close collaboration between our chefs and local farms designed to showcase the freshest seasonal produce available on the market each day.

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



# BROOKLANDS NATURE £ 205

May 2025

WINE FLIGHT £ 145
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