



BROOKLANDS

by Claude Bosi





BROOKLANDS

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

April 2025

WINE FLIGHT £ 75
PRESTIGE WINE FLIGHT £ 145

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)

PRODUIT D'EXCEPTION

ELVER

Smoked Capper | Piment d'Espelette

KOSHIHIKARI

Blue Tasmanian Pepper | Parmesan | Ardbeg

DUCK JELLY

Exmoor Caviar | Roscoff Onion | Dill

Supplement £25

Additional £45

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

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.



BROOKLANDS EPICURE £ 205

April 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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BROOKLANDS NATURE £ 205

April 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

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