



BROOKLANDS

by Claude Bosi





BROOKLANDS

'CONCORDE' CARTE BLANCHE £ 65

April 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

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

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 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

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.