



BROOKLANDS

*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

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  
Additional £25

**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**

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 | Umesu

**ALPHONSO MANGO**  
Coconut | Marigold | Ethiopian Cardamom

Mignardises

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**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

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Mignardises

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