



BROOKLANDS

*by Claude Bosi*





**BROOKLANDS**

**‘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

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 | Umeshu

**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

**THE BEST OF BRITISH APPLES**

Wild Meadowsweet | Buckwheat | Sorrel

Mignardises

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