



# BROOKLANDS

by Claude Bosi





## CONCORDE LUNCH MENU

### **Starter**

Koshihikari, Citrus, Black Lime and Marigold

St. Austell Bay Mussels, Cider, Three-cornered Garlic

### **Main Course**

Veal Cheek, Smoked Emulsion and Pickled Red Onion

Line Caught Pollock, Eel and Red Pepper Miso

### **Dessert**

Blood & Bitter Orange and Basil Mint

British Cheese

*Supplement Fifteen Pounds*

*Three Courses*

*Sixty Five Pounds*

**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.*



## A LA CARTE

### **Starter**

Wolves Lane Farm "Pumpkins", Aged Parmesan and Voatsiperifery Pepper

Exmoor Caviar, Roscoff Onion and Duck Jelly 

*Supplement Twenty Five Pounds*

Cornish Squid and Artichoke

Mylor Prawn, Coconut and Thai Basil

### **Main Course**

Cornish Cod, Sean's Farm Turnip Tops and Preserved Wild Garlic

Lake District Lamb, Mint and Pastrami

Pigeon, Tamarind, Cauliflower Mushroom and Lemon Thyme

Dorset Snail, Devil Style

### **Dessert**

"Mandorange", Black Mandarin, Somerset Ricotta and Five-Spice

Yorkshire Rhubarb, Nepalese Pepper, Sheep Cheese and Pompona Vanilla

The Best of The British Apples and Wild Meadowsweet

British Cheese

*Three Courses*

*One Hundred Sixty Five Pounds*

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## TASTING MENU

Warm Up



Wolves Lane Farm "Pumpkins", Aged Parmesan and Voatsiperifery Pepper

*or*

Exmoor Caviar, Roscoff Onion and Duck Jelly 

*Supplement Twenty Five Pounds*



Cornish Cod, Sean's Farm Turnip Tops and Preserved Wild Garlic



Dorset Snail, Devil Style



Lake District Lamb, Mint and Pastrami



British Cheese

*Supplement Fifteen Pounds*



Passion Fruit, Grapefruit and Turmeric



The Best of The British Apples and Wild Meadowsweet

*Six Courses*

*Two Hundred Five Pounds*

*Available till 9pm*

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## WINE PAIRING

Carefully curated wine pairings by our Head Sommelier Gioele Musco and the team, to complement your gastronomic journey and further enhance your dining experience.

### ***Classic Wine Pairing***

Five Glasses

One Hundred Forty Five Pounds

### ***Prestige Wine Pairing***

Five Glasses

Two Hundred Fifty Five Pounds

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