



BROOKLANDS

by Claude Bosi





TASTING MENU

Warm Up



Crab Vichyssoise Oscietra Caviar and Three-cornered Garlic



Cornish Cod, Capers Pike Roe and Parsley Sabayon



Veal Sweetbread, Sea Beet and Scottish Razor Clams



Guinea Fowl, Artichoke and Langoustine Barigoule



Perilla, Umeshu and Dried Raspberries



Yorkshire Rhubarb, Nepalese Pepper, Champagne Rosé Emulsion

Six Courses

Two Hundred Ninety 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.



VEGETARIAN TASTING MENU

Warm Up



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



Great Fen Farm Celeriac Nosotto, Coconut and Black Lime 



Cauliflower Mushroom, Walnut and Lemon Thyme Emulsion



St. Ewe Egg, Devil Style



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

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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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