



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

Arlettes of Scottish Cep, Banana and Bergamot

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

Cod, Shiitake, Truffle and Vin Jaune

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

Scottish Cep, Banana, Crème Fraîche and Bergamot 

The Best of The British Apples and Wild Meadowsweet

Selection of Blue Cheese and Mutton Crackers

or

British Cheese

Three Courses

One Hundred 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.



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



Cod, Shiitake, Truffle and Vin Jaune



Dorset Snail, Devil Style



Lake District Lamb, Mint and Pastrami



Selection of Blue Cheese and Mutton Crackers

or

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

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.



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

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.