



BROOKMANS

MAKING LIFE PEACHY

WINTER AT BROOKMANS



Winter is a wonderful time to eat hearty and comforting food. Our beef is British, grass-fed and dry-aged for unmatched flavour. All our chicken, eggs and pork are free-range. Our lamb is Cornish and most of our native fish is landed from coastal day-boats. We always serve the good stuff – cooked from scratch by real chefs – because that's what we want to eat ourselves. Thanks for joining us.

SHARING PLATES

- Deli** 14.75
Devon Crab on Buttered Crumpets, Sweet & Spicy Free-range Chicken Wings, Cured-salmon Goujons, Sesame Miso Dip, Venison & Pheasant Terrine, Toast
- Vegetarian** 14.75
Soy & Chilli Marinated Aubergine, Tomato Houmous & Toasted Pitta, Beetroot, Fennel, Walnut & Wild Rice Salad, Spiced Cauliflower Salad
- Warm Rustic Bread**, Olive Oil & Balsamic Vinegar 3.75
- Warm Mini Bloomer**, Garlic & Parsley Butter 3.25
- Campagnola Olives** 3.00

STARTERS & SALADS

- Warm Crispy Camembert**, Tomato Chutney & Rocket 7.50
- Butternut Squash Soup**, Toasted Seeds & Croutons 5.75
- Sautéed Mushrooms**, Winter Truffle & Garlic Cream, Toasted Sourdough 6.75
- Venison & Pheasant Terrine**, Plum & Ginger Chutney, Toast 7.75
- Pan-fried Native Scallops**, Cauliflower Purée, Bacon Lardons, Apple & Lamb's Lettuce Salad 10.50 / 19.75
- Pan-fried Mackerel**, Beetroot & Horseradish Relish, Watercress 7.50 / 14.50
- Dorset Chorizo, Peppers & Kale**, Free-range Fried Egg & Grilled Bloomer 8.00 / 15.50
- Beetroot, Fennel, Walnut & Wild Rice Salad**, Orange & Shallot Dressing 7.00 / 13.50
Add Free-range Chicken 2.50 or Feta 2.00

The Winter salad includes a discretionary 25p contribution to The Peach Foundation, which supports healthy eating, sports and conservation in Kenya.

MAINS

- Pan-fried Sea Bream**, New Potatoes, Samphire, Lemon & Parsley Sauce 16.75
- Free-range Flat Iron Chicken**, Confit Garlic Butter, Lemon & Skinny Chips 15.75
- Beer-battered Fish & Chips**, Peas, Tartare Sauce 13.75
- Moroccan-spiced Vegetable & Chickpea Tagine**, Beetroot Barley & Toasted Hazelnuts 14.00
- Lobster Mac 'n' Cheese**, Bloody Mary Ketchup, Garden Salad 16.75
- Slow-cooked Pork Belly**, Black Pudding Hash, Roasted Roots & Cider Jus 17.50
- Devon Crab Linguine**, Chilli & Lemon 16.50
- Aubrey's Steak Burger**, Cheddar Cheese, Burger Relish, Slaw & Chips 13.75
Add Bacon / Nduja Sausage / Avocado / Jalapeño / Mushroom 2.00 each

STEAKS

- Award-winning butcher Aubrey Allen supplies our steak, selected from the best British grass-fed beef herds, dry-aged for superb flavour and tenderness
- 28 Day Dry-aged 7oz Fillet**, Chips, Slow-roasted Tomato & Watercress 36.00
- 28 Day Dry-aged 8oz Rump**, Chips, Slow-roasted Tomato & Watercress 21.00
- 28 Day Dry-aged 10oz Rib Eye**, Chips, Slow-roasted Tomato & Watercress 26.00
- Add your choice of Sauce or Butter*
Béarnaise, Peppercorn or Mushroom Sauce
Café de Paris, Garlic & Parsley or Bone Marrow Butter

STONEBAKED PIZZAS

- We serve classic Neapolitan pizza. Sourcing the best Artisan Sourdough for the base, Italian Tomatoes and Fior De Latte Mozzarella
- Margherita** - Tomato & Mozzarella 10.00
- Veggie** - Gorgonzola, Pumpkin Cream & Mozzarella 11.50
- Gone Truffling** - Mushrooms, Mozzarella, Ham & Truffle Oil 12.00
- Carne** - Tomato, Pepperoni & Mozzarella 13.00
- Hot Stuff** - Nduja Sausage, Salami & Peppers 13.00

SIDES

- Mac 'n' Cheese** 3.50 **Creamed Spinach** 2.75 **Bubble & Squeak** 2.75
- Skinny Chips** 3.50 **Chips** 3.50 **Garden Salad, Beetroot & Thyme Dressing** 3.75
- Maple & Thyme-roasted Chantenay Carrots** 2.75 **Onion Rings** 3.50

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Allergens: before ordering, please speak to one of our team if you want to know about our ingredients.
A 10% service charge is added to parties of six or more. All tips go to the team.