



BROOKMANS

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MAKING LIFE PEACHY

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# LUNCH AT BROOKMANS

## 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

## MONDAY-FRIDAY FIXED PRICE LUNCH

Choose two or three courses from Starters, Favourites or Puddings for 15.50 / 18.50

## STARTERS & SALADS

**Warm Crispy Camembert**, Tomato Chutney & Rocket 7.50

**Butternut Squash Soup**, Toasted Seeds & Croutons 5.75

**Sautéed Mushroom**, Winter Truffle & Garlic Cream, Toasted Sourdough 6.75

**Venison & Pheasant Terrine**, Plum & Ginger Chutney, Toast 7.75

**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.

## FAVOURITES

**Warm Halloumi & Broccoli Salad**, Quinoa, Toasted Hazelnuts & Harissa Dressing 13.75

**Bang Bang Chicken, Cucumber & Peanut Salad**, Sesame Dressing 14.50

**Beer-battered Fish & Chips**, Peas, Tartare Sauce 13.75

**Lobster Mac 'n' Cheese**, Bloody Mary Ketchup, Garden Salad 16.75

**Wild Mushroom, Leek & Ricotta Tart**, Mixed Leaf Salad 13.00

**Aubrey's Steak Burger**, Cheddar Cheese, Burger Relish, Slaw & Chips 13.75

*Add Bacon / Nduja Sausage / Avocado / Jalapeño / Mushroom 2.00 each*

## MAINS

**Free-range Flat Iron Chicken**, Confit Garlic Butter, Lemon & Skinny Chips 15.75

**Devon Crab Linguine**, Chilli & Lemon 16.50

**Moroccan-spiced Vegetable & Chickpea Tagine**, Beetroot Barley & Toasted Hazelnuts 14.00

**Pan-fried Sea Bream**, New Potatoes, Samphire, Lemon & Parsley Sauce 16.75

**Aubrey's 28 Day Dry-aged 8oz Rump Steak**, Chips, Slow-roasted Tomato & Watercress 21.00

**Pan-fried Native Scallops**, Cauliflower Purée, Bacon Lardons, Apple & Lamb's Lettuce Salad 19.75

## 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

## SANDWICHES

**Spiced Squash**, Chickpea & Slaw Pitta 6.00

**Classic BLT**, Smoked Bacon, Baby Gem & Tomato 6.25

**Smoked Mackerel Pâté**, Beetroot & Watercress Sandwich 6.25

*Add Chips or Soup 2.50*

## 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

## PUDDINGS

**Profiteroles**, Salted Caramel & Chantilly Cream 6.00

**Chocolate & Peanut Butter Brownie**, Vanilla Ice Cream 6.50

**St Clement's Cheesecake** 5.75

**Amarena Cherry Baked Alaska** (For Two or More) 14.00

**Warm Treacle Tart** & Clotted Cream 6.00

**Jude's Free-range Ice Creams & Sorbets** 5.75

(Choose three from Vanilla, Chocolate, Strawberry or Salted Caramel, Lemon or Mango Sorbet)

**Cheese Plate** - Brie de Nangis, Winterdale Cheddar, Blue Monday, Chutney, Water Biscuits & Apple 7.75

**Mini-pud of the Day or Single Smidgen of Cheese** & your choice of Coffee or Tea 4.75

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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.

