



BROOKMANS

MAKING LIFE PEACHY

SPRING AT BROOKMANS



We always serve the good stuff. In Spring we enjoy the earliest and best asparagus, Yorkshire rhubarb and superb farmhouse cheeses. As the days lengthen and sunshine returns we can once again look forward to sitting outside with a glass of our favourite wine and a plate of something delicious.

SHARING PLATES

- Warm Mini Bloomer**, Garlic Butter 3.25
- Campagnola Olives** 3.00
- Warm Rustic Bread**, Olive Oil & Balsamic Vinegar 3.75
- Charcuterie Board** 19.00
Rosette Salami & Air-dried Beef, Uphall Farm Ham, Coronation Chicken Croquettes, Grilled Artichokes, Caponata, Pickles & Croûtes
- Vegetarian Board** 17.00
Laverstoke Organic Bocconcini, Grilled Artichokes, Tempura Courgettes, Roasted Peppers, Beetroot Falafel, Tomato Houmous & Croûtes

STARTERS & SALADS

- Garlic & Rosemary-studded Camembert**, Rustic Bread 7.50
- Leek & Baked Potato Soup**, Clotted Cream, Crispy Leeks 5.75
- Coronation Chicken Croquettes**, Mango Chutney, Baby Gem & Almonds 7.25
- Spiced Tomato Mezze Bake**, Rocket & Balsamic Salad 6.75
- Salt & Szechuan Pepper Squid**, Garlic Aioli 7.75
- Crispy Duck Salad**, Pak Choi, Mooli & Carrot, Peanuts, Oriental Dressing 7.75 / 15.00
- Warm Salad of Balsamic-roasted Peppers & Fennel**, Avocado, Tomato & Lentils, Maple Dressing 7.00 / 13.50
- Pan-fried Native Scallops**, Pea & Mint Carnaroli Risotto, Clonakilty Black Pudding 10.50 / 19.75
- Carrot, Buckwheat, Pomegranate & Chickpea Salad**, Toasted Seeds, Harissa Dressing 6.75 / 13.25
Add Buttermilk Chicken, Avocado or Feta 2.50

MAINS

- Free-range Flat Iron Chicken**, Confit Garlic Butter, Lemon & Skinny Chips 16.50
- Roasted Hake**, Tomatoes, Butter Beans & Salsa Verde 17.00
- Wild Mushroom Rigatoni**, Sprouting Broccoli, Sage & Sourdough Crumb 13.50
- King Prawn & Ibérico Chorizo Linguine**, Saffron, Parsley & Lemon 15.50
- Beer-battered Fish & Chips**, Peas, Tartare Sauce 14.00
- 14 Hour Braised Beef & Ale Pie**, Buttered Mash, Greens & Gravy 14.50
- Lobster Mac 'n' Cheese**, Bloody Mary Ketchup, Garden Salad 16.75
- Sri Lankan Sweet Potato & Cashew Nut Curry**, Chapati Bread, Lemon & Chilli Pickle, Coconut Sambal 14.50
- Slow-cooked Lamb Shank**, Petit Pois a la Française & Rosemary Jus 17.50
- Aubrey's Steak Burger**, Cheddar Cheese, Burger Relish, Slaw & Chips 13.75
Add Bacon / 'Nduja Sausage / Avocado / Jalapeño / Mushroom 1.75 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**, Wild Mushroom & Truffle Tart 36.00
- 28 Day Dry-aged 10oz Rib Eye**, Chips & Rocket 26.00
- 28 Day Dry-aged 8oz Rump**, Chips & Rocket 19.75

Add your choice of Béarnaise, Peppercorn or Mushroom Sauce

STONEBAKED PIZZAS

We serve classic Neapolitan pizza. Sourcing the best Artisan Sourdough for the base, Italian Tomatoes & 'Fior De Latte' Mozzarella

- Margherita** - Polpa di Pomodoro, Fior di Latte Mozzarella & Basil 10.00
- Veggie** - Ashlynn Goats' Cheese, Spinach, Caramelised Onions & Walnut Pesto 11.50
- Gone Truffling** - Free-range Ham, Mushrooms & Truffle Oil 12.00
- Carne** - Dorset Pepperoni, Polpa di Pomodoro & Fior di Latte Mozzarella 13.00
- Hot Stuff** - Dorset Salami, Spicy 'Nduja & Roquito Red Peppers 13.00

SIDES

- Mac 'n' Cheese** 3.50 **Tenderstem Broccoli & Herb Crumb** 2.75 **Buttered New Potatoes** 2.75
- Skinny Chips** 3.75 **Chips** 3.75 **Green Salad & Soft Herbs, Avocado Dressing** 3.75
- Spring Vegetable Salad, Orange & Shallot Dressing** 2.75 **Beer-battered 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.