

AUTUMN AT BROOKMANS



Autumn brings us wonderful things - berries and mushrooms, apples and pears, game, pies and hearty slow braises. We always serve the good stuff because it's what we want to eat ourselves.

SMALL PLATES

- Warm Mini Bloomer & Garlic Butter** 3.25
- Campagnola Olives** 3.50 🍷
- Garlic & Herb Flatbread** 6.00
- Artisan Breads & Butters** 4.25
- Arancini Chilli Con Carne** 4.75
- Crab Spring Rolls** 6.00
- Beetroot Falafel & Coconut Yoghurt** 4.50 🍷
- Buttermilk Chicken & Chipotle Mayo** 5.00
- Whitebait & Aioli** 4.50
- Halloumi Fries & Bloody Mary Ketchup** 4.50
- Honey & Mustard Chipolatas** 4.00
- Tomato Houmous, Dukkah & Toasted Pitta** 4.00 🍷

STARTERS & SALADS

- Breaded Camembert, Tomato Chutney & Rocket** 7.50
- Cauliflower Soup, Pear & Hazelnuts** 5.75
- Free-range Ham & Cheddar Croquettes, English Mustard Mayonnaise** 7.50
- Pan-fried Native Scallops, Clonakilty Black Pudding & Apple Salad** 11.00
- Beetroot Tartare, Buckwheat & Avocado, Sherry Vinaigrette** 6.75 🍷
- Sea Salt & Szechuan Pepper Squid, Sweet Chilli Sauce** 7.75
- Creamy Garlic Mushrooms on Sourdough Toast** 7.25
- Bang Bang Chicken, Cucumber & Peanut Salad, Sesame Dressing** 7.75 / 15.00
- Warm Salad of Balsamic-roasted Peppers & Fennel, Avocado, Tomato & Lentils, Maple Dressing** 6.00 / 11.50 🍷
Add Free-range Chicken or Grilled Halloumi 2.50

MAINS

- Free-range Chicken Milanese, Garlic & Sage Butter, Skinny Fries or Green Salad** 16.00
- Pan-fried Hake, Sautéed Potatoes, Cockles & Samphire, Salsa Verde** 17.50
- Baked Wild Mushroom & Spinach Cannelloni, Rocket & Parmesan Salad** 13.75
- 14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens & Gravy** 14.75
- Devon Crab Linguine, Chilli & Lemon** 16.50
- Roast Cornish Lamb Loin, Potato Gratin, Carrots, Cavolo Nero & Rosemary Jus** 22.00
- Sri Lankan Sweet Potato & Cashew Curry, Chapati Bread, Lime Pickle & Coconut Sambal** 14.50 🍷
- Roast Tranche of Glitne Halibut, Wilted Greens & Hollandaise** 19.75
- Duck Ragù, Egg Pappardelle, Crispy Duck Crumb** 15.00
- Battered Cod & Thick-cut Chips, Mushy Peas & Tartare Sauce** 14.75

BURGERS & STEAKS

- 28 Day Dry-aged Rump Cap Steak, Chips, Rocket & Béarnaise** 19.75
- Butcher's Steak of the Day** - See Blackboard
- Beetroot, Red Pepper & Quinoa Burger, Burger Relish & Fries** 12.75
- Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Gherkin & Fries** 14.00
- Add Free-range Bacon / 'Nduja Sausage / Avocado / Jalapeño / Mushroom 1.75*

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 10.50
- Pepperoni** - Polpa di Pomodoro, Fior di Latte Mozzarella & Dorset Pepperoni 13.00
- Zucca** - Squash, Feta & Chilli 12.00
- Parma** - Air-dried Ham, Black Olives & Roquette 12.00
- Caldo** - Spicy 'Nduja, Dorset Salami & Roquito Red Peppers 13.25

SIDES

- Thick-cut Chips or Skinny Fries** 4.00 **Green Salad & Soft Herbs, Avocado Dressing** 3.75
- Honey & Thyme Roasted Roots** 3.75 **Buttered New Potatoes or Creamed Mash** 3.75
- Seasonal Greens** 3.75 **Beer-Battered Onion Rings** 3.75 **Halloumi Fries & Bloody Mary Ketchup** 4.50
- Hispi Cabbage Wedge, Smoked Bacon Crumb & Chives** 3.75

PUDDINGS

- Warm Chocolate Fondant, Honeycomb Ice Cream & Honeycomb** 7.50
- Lemon Posset, Blackberries & Granola** 6.50
- Raspberry & Almond Sherry Trifle** 6.50
- Bailey's Cheesecake, Mocha Cream** 6.75
- Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream** 6.75
- Apple Tart Tatin, Vanilla Ice Cream (For Two to Share)** 13.00 🍷
- Salcombe Dairy Ice Cream or Sorbets** 5.75
(Madagascan Vanilla, Chocolate, Strawberry or Salted Caramel, Lemon or Blackcurrant Sorbet)
- Cheese Selection** - Choose four 10.50 / Choose three 7.75 / Choose one 3.75
- Ashlynn Goats, Gillot Camembert, Beauvale Blue or Winterdale Cheddar with Chutney, Water Biscuits & Apple
- Mini-pud of the Day** or Single Smidgen of Cheese & your choice of Coffee or Tea 5.75

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