

AUTUMN AT THE BROOKMANS

Apéritifs

CHAMPAGNE PIPER-HEIDSIECK 9.00

KIR ROYALE 9.75

APEROL SPRITZ 8.00

Deli Plates

CHILLI & SOY-GLAZED CHICKEN WINGS 5.75

DEVILLED WHITEBAIT

Garlic & Smoked Paprika Mayonnaise 4.75

HALLOUMI FRIES V

Bloody Mary Ketchup 4.95

WARM MINI BLOOMER V

Garlic Butter 3.50

SOURDOUGH BREAD V

Oil & Dukkah 4.50

TOMATO HOUMOUS V

Baked Chickpeas & Flat Bread 4.50

BEETROOT FALAFEL 🌱

Coconut Yoghurt 4.75

GOOD ITALIAN OLIVES 3.75 🌱

Starters

TODAY'S AUTUMN SOUP V

See Blackboard 6.00

FREE-RANGE DUCK HASH

Fried Egg, Duck Crumb 8.75

BAKED SOMERSET CAMEMBERT V

Truffle Honey, Walnut Crust & Toasted Sourdough 8.00

HAM HOCK & CHEDDAR CROQUETTES

Tomato Chutney 7.50

POACHED SALMON & PRAWN COCKTAIL

Crushed Avocado, Crab Mayonnaise 9.75

ROAST SQUASH SALAD 🌱

Black Rice, Chilli, Sesame,

Toasted Pumpkin Seeds, Pickled Radish 7.00/13.00
+ Halloumi Croutons 2.50 or Crispy Duck Confit 3.50

Mains

FREE-RANGE CHICKEN MILANESE

Garlic & Sage Butter, Skinny Fries or Green Salad 16.50

PAN-FRIED SEA BREAM FILLET

Coconut Emerald Dahl 18.00

FREE-RANGE CHICKEN & MUSHROOM PIE

Buttered Mash, Greens & Gravy 15.25

BEEF SHORT RIB LASAGNE

Beef Ragu, Cheese Sauce, Crisp Crumb 16.50

FISH & CHIPS

Haddock Fillet, Crunchy Batter, Chips, Peas & Tartare Sauce 15.00

WILD MUSHROOM RISOTTO V

Garlic & Herb Crumb 14.50

SLOW-COOKED MALAY LAMB SHANK

South Indian Spiced Coconut Sauce, Basmati Rice,
Crispy Lamb Breast 18.00

Grill

We serve the best British beef. Grass-fed, naturally slow-grown,
on carbon-capturing pasture. Dry-aged by Aubrey Allen for incredible flavour.
When only a steak will do, make it one of these beauties.

Steaks served with Watercress Salad & Chips

+ Béarnaise or Peppercorn Sauce 1.75

10OZ RIB EYE 27.50

8OZ RUMP CAP 19.75

DIRTY VEGAN BURGER 🌱

Pulled Jackfruit, Cheese, Chipotle Mayo & 13.50

AUBREY'S STEAK BURGER

Cheddar Cheese, Burger Relish, Gherkin & Fries 15.00
+ Free-range Bacon or Mushroom 2.00

Stonebaked Pizzas

PIZZA MARGHERITA V

Polpa di Pomodoro,

Fior di Latte Mozzarella & Basil 9.50

PIZZA BIANCA V

Gorgonzola, Caramelised Onions, Crème

Fraîche, Spinach & Mushrooms 11.50

PIZZA PEPPERONI

Polpa di Pomodoro, Fior di Latte

Mozzarella & Pepperoni 13.00

Sides

THICK-CUT CHIPS OR

SKINNY FRIES 4.00 🌱

BUTTERED NEW POTATOES 4.00 V

GREEN SALAD 🌱

Soft Herbs, Seeds, Chardonnay Vinaigrette 4.25

BRAISED RED CABBAGE 4.00 V

SEASONAL GREEN VEGETABLES 🌱

Olive Oil & Lemon 4.00

BATTERED ONION RINGS 3.95 V

Puds and Cheese

BANOFFEE CHEESECAKE V

Rum-soaked Raisins, Bananas & Pecans 7.50

WARM CHOCOLATE FONDANT V

Honeycomb Ice Cream 8.00

CRÈME BRÛLÉE V

Shortbread 6.00

APPLE TARTE TATIN 🌱

Vanilla Ice Cream 7.00

LEMON & PISTACHIO POLENTA CAKE

Black Cherries 6.75 V

SALCOMBE DAIRY ICE CREAMS & SORBETS 5.95 V

(Choose Three: Vanilla, Chocolate, Strawberry, Honeycomb,
Mango or Raspberry Sorbet)

MINI PUD & TEA OR COFFEE

Lemon & Pistachio Polenta Cake or Smidgen of Cheese with your
choice of Tea Or Coffee 5.95

CHEESE SELECTION

Choose five 12.00 | Choose three 7.00 | Choose one smidgen 3.75
Gillot Camembert | Rutland Red V | The Strathearn V | Beauvale
Blanche Goats V | Served with Chutney, Water Biscuits & Apple

V Vegetarian dishes 🌱 Vegan dishes We're also happy to adapt other dishes, please ask.

Children are heartily welcome and we're happy to make them simplified versions of our dishes. We also offer half portions at half price.
An optional 10% service is added to parties of six or more, and all tips go to the team. **Allergens:** before ordering, please speak to one of our team.
Dishes are prepared in our busy kitchens, containing all ingredients, and we cannot guarantee any dish to be totally free from allergens.

If you want to know more about how our dishes are cooked or prepared, please talk to us.