

# WINTER AT THE BROOKMANS

## Apéritifs

CHAMPAGNE PIPER-HEIDSIECK 9.00 | KIR ROYALE 9.50 | APEROL SPRITZ 8.25 | GRAND PINK GIN & TONIC 8.50

## Deli Plates

CHILLI & SOY-GLAZED CHICKEN WINGS 5.75  
DEVILLED WHITEBAIT  
Garlic & Smoked Paprika Mayonnaise 4.75  
GARLIC BAGUETTE 3.75 V

HALLOUMI FRIES V  
Bloody Mary Ketchup 5.50  
NOCERELLA, GAETA,  
CERIGNOLA OLIVES 3.75 🌱

SHAWARMA-SPICED HOUMOUS V  
Dukkah & Flatbread 4.50  
SPINACH PAKORAS 🌱  
Coconut Yoghurt 5.00

## Starters

TODAY'S WINTER SOUP V  
See Blackboard 6.00  
VENISON, BACON & PHEASANT TERRINE  
Cranberry Chutney, Toast 8.50  
BAKED SOMERSET CAMEMBERT V  
Truffle Honey, Walnut Crust & Toasted Sourdough 8.00

HAM HOCK & CHEDDAR CROQUETTES  
Tomato Chutney 7.00  
KING PRAWN COCKTAIL  
Crab Mayonnaise 9.75  
MAPLE-ROASTED BUTTERNUT SQUASH SALAD 🌱  
Puy Lentils, Walnuts & Orange 7.00/13.00  
+ Halloumi 2.50 V, Smoked Tofu 2.50 🌱 or Crispy Lamb 3.00

## Mains

FREE-RANGE CHICKEN MILANESE  
Garlic & Sage Butter, Skinny Fries or Green Salad 16.75  
WILD MUSHROOM RISOTTO 🌱  
Garlic & Herb Crumb 14.50  
14 HOUR BRAISED BEEF & ALE PIE  
Buttered Mash, Greens, Gravy 15.25  
FISH & CHIPS  
Haddock Fillet, Crunchy Batter, Chips, Peas & Tartare Sauce 15.00  
DUCK RAGU  
Egg Papperdelle, Crispy Duck Crumb 15.00  
PAN-FRIED SALMON  
Leeks, Edamame & White Bean Sauce, Gremolata 17.50  
SLOW-ROASTED CORNISH LAMB SHOULDER  
Celeriac Purée, Roasted Roots, Crispy Lamb 19.25

## 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 Chips & Rocket  
+ Béarnaise or Peppercorn Sauce 1.75 | + Garlic King Prawns 5.00

8OZ RUMP CAP 19.75

10OZ RIB EYE 27.50

STEAK DIANE - FILLET STEAK MEDALLIONS  
Mushroom, Shallot & Cream Sauce 26.50  
+ extra 30z Fillet Medallion 5.00

DIRTY VEGAN BURGER 🌱  
Marmite Onions, Smoked Cheese, Tomato Relish & Fries 14.50

AUBREY'S STEAK BURGER  
Cheddar Cheese, Burger Relish, Gherkin & Fries 15.00  
+ Free-range Bacon or Field 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 MASH 4.00 V

GREEN SALAD 🌱  
Soft Herbs, Seeds, Chardonnay Vinaigrette 4.25  
CAULIFLOWER CHEESE 4.50 V

STICKY GARLIC WINTER GREENS 4.00 V  
ONION RINGS 3.95 V

## Puds and Cheese

WARM CHOCOLATE FONDANT V  
Honeycomb Ice Cream 8.00  
CRÈME BRÛLÉE V  
Shortbread 6.25  
MULLED WINE POACHED PEAR 🌱  
Blackcurrant Sorbet 6.25  
APPLE TARTE TATIN 🌱  
Vanilla Ice Cream 7.00

BANOFFEE CHEESECAKE  
Rum-soaked Raisins, Bananas & Pecans 7.50  
SALCOMBE DAIRY ICE CREAMS & SORBETS 5.95 V  
(Choose Three: Vanilla, Chocolate, Strawberry, Honeycomb,  
Blackcurrant or Raspberry Sorbet)

MINI PUD  
Chocolate Truffle Cheesecake or Smidgen of Cheese  
with your choice of Tea or Coffee 5.95

CHEESE PLATE  
Beauvale & Rutland Red, Chutney, Water Biscuits & Apple 6.25

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 simplified versions of dishes, or half portions at half price. An optional 10% service is added to parties of six or more, all tips go to the team. **Allergens:** before ordering, please speak to our team, dishes are prepared in busy kitchens, containing all ingredients, we cannot guarantee any dish to be totally free-from allergens.