



SPRING AT BROOKMANS


Apéritifs

CHAMPAGNE PIPER-HEIDSIECK 9.50 | KIR ROYALE 10.00 | APEROL SPRITZ 8.25 | NO. 1 ROSÉ, DOMAINE PEY BLANC 2019 8.00

Deli Plates

BUTTERMILK CHICKEN & CAESAR 5.75
DEVILLED WHITEBAIT
Garlic & Smoked Paprika Mayonnaise 4.75
SAN FRANCISCO SOURDOUGH
English Rapeseed Oil & Dukkah 5.00



HALLOUMI FRIES & BLOODY
MARY KETCHUP 5.50 
NOCERELLA, GAETA,
CERIGNOLA OLIVES 3.75 

WARM CIABATTA, GARLIC BUTTER 4.50 
SHAWARMA-SPICED HOUMOUS 
Crispy Chickpeas & Flatbread 4.50
PADRON PEPPERS 
Sea Salt 5.75

Starters

TODAY'S SPRING SOUP 
See Blackboard 6.00

BEEF CARPACCIO
Rocket, Parmesan & Truffle Dressing 9.00

WARM MOROCCAN SALAD 
Harissa-roast Cauliflower, Giant Cous Cous, Chickpeas,
Pomegranate & Almonds 7.00/13.00
+ Crispy Duck 3.25 or Halloumi 2.50 

Mains

MISO-GLAZED COD
Black Rice, Choy Sum, Lime, Chilli & Coriander 19.50


FREE-RANGE CHICKEN MILANESE
Garlic & Sage Butter, Skinny Fries or Green Salad 16.75

RISOTTO PRIMAVERA 
Spring Vegetables & Pesto 14.50

14 HOUR BRAISED BEEF & ALE PIE
Buttered Mash, Greens, Gravy 15.50

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

DUCK RAGU
Egg Pappardelle, Crispy Duck Crumb 15.50

AUBERGINE, PINEAPPLE & COCONUT MALAY CURRY 
Hot Green Chutney & Basmati Rice 14.75

HAM HOCK & CHEDDAR CROQUETTES
Tomato Chutney 7.00

TEMPURA PRAWNS
Chilli, Ginger & Sesame Dressing 9.50

BAKED SOMERSET CAMEMBERT 
Truffle Honey, Walnut Crust & Toasted Sourdough 8.25

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 19.95


10OZ RIB EYE 27.50


STEAK DIANE - FILLET STEAK MEDALLIONS
Mushroom, Shallot & Cream Sauce 26.50
+ extra 30z Fillet Medallion 5.50

DIRTY VEGAN BURGER 
Marmite Onions, Smoked Cheese, Tomato Relish & Fries 14.75

AUBREY'S STEAK BURGER
Cheddar Cheese, Burger Relish, Gherkin & Fries 15.00
+ Free-range Bacon or Field Mushroom 2.00

Stonebaked Pizzas

PIZZA MARGHERITA 
Polpa di Pomodoro,
Fior di Latte Mozzarella & Basil 9.50

PIZZA BIANCA 
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 

GREEN SALAD 
Soft Herbs, Seeds & Chardonnay Vinaigrette 4.25

STICKY GARLIC GREENS 4.00 

ROCKET & WATERCRESS SALAD 
Caesar Dressing 4.00


ONION RINGS 3.95 

Puds & British Cheeses


WARM CHOCOLATE FONDANT 
Creme Fraîche & Pistachio Crumb 8.00

CRÈME BRÛLÉE 
Shortbread 6.25

APPLE TARTE TATIN 
Vanilla Ice Cream 7.00

MANGO & PINEAPPLE ETON MESS 
Coconut Cream 7.00

BANOFFEE CHEESECAKE 
Rum-soaked Raisins, Bananas & Pecans 7.50

SALCOMBE DAIRY ICE CREAMS & SORBETS 5.95 
(Choose Three: Vanilla, Chocolate, Strawberry, Honeycomb,
Blackcurrant or Raspberry Sorbet)

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

BRITISH CHEESE PLATE
Beauvale & Rutland Red, Chutney, Apple & Peter's Yard Crackers 6.25

 **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.

A 25p contribution from every superfood salad goes to Peach Foundation, which raises funds to help feed those in need in our local communities.