LUNCH AT BROOKMANS

Deli Plates

BUTTERMILK CHICKEN, CAESAR SAUCE 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 V

NOCERELLA, GAETA, CERIGNOLA OLIVES 3.75 WARM CIABATTA, GARLIC BUTTER 4.50 V SHAWARMA-SPICED HOUMOUS V Crispy Chickpeas & Flatbread 4.50

> PADRON PEPPERS Sea Salt 5.75

Starters

HAM HOCK & CHEDDAR CROQUETTES Tomato Chutney 7.00

TEMPURA PRAWNS

Chilli, Ginger & Sesame Dressing 9.50

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

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

Mains

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

TODAY'S SPRING SOUP V

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 V

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

PIZZA MARGHERITA V

Polpa di Pomodoro,

Fior di Latte Mozzarella & Basil 9.50

BUTTERMILK CHICKEN BRIOCHE ROLL

Baby Gem & Caesar Sauce 9.50

THICK-CUT CHIPS OR

SKINNY FRIES 4.00

BUTTERED NEW POTATOES 4.00 V

Stonebaked Pizzas

PIZZA BIANCA V Gorgonzola, Caramelised Onions, Crème

Fraîche, Spinach & Mushrooms 11.50

Sandwiches + Chips or Soup 2.50

SMOKED SALMON BAGEL Cream Cheese 8.50

GRILLED CHEESE V Marmite Onions 8.25

PIZZA PEPPERONI

Polpa di Pomodoro, Fior di Latte

Mozzarella & Pepperoni 13.00

Sides

GREEN SALAD Soft Herbs, Seeds & Chardonnay Vinaigrette 4.25

STICKY GARLIC GREENS 4.00 V

ROCKET & WATERCRESS SALAD V Caesar Dressing 4.00

ONION RINGS 3.95 V

Puds & British Cheeses

WARM CHOCOLATE FONDANT V Creme Fraîche & Pistachio Crumb 8.00

> CRÈME BRÛLÉE V Shortbread 6.25

APPLE TARTE TATIN Vanilla Ice Cream 7.00

MANGO & PINEAPPLE ETON MESS Coconut Cream 7.00

BANOFFEE CHEESECAKE V

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

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

We're also happy to adapt other dishes, please ask. v Vegetarian dishes

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.