

# SPRING AT BROOKMANS

## Apéritifs

NYETIMBER CLASSIC CUVÉE 10.00 | CHAMPAGNE PIPER-HEIDSIECK 9.50 | KIR ROYALE 10.00 | APEROL SPRITZ 8.25

## Small Plates

CHILLI & SOY-GLAZED CHICKEN WINGS 5.75  
WARM CIABATTA, GARLIC BUTTER 5.25 **V**  
WARM HONEY & WALNUT CAMEMBERT **V**  
Green Apple 9.00

HALLOUMI FRIES & BLOODY  
MARY KETCHUP 6.25 **V**  
NOCELLARA, GAETA,  
CERIGNOLA OLIVES 3.95

SHAWARMA-SPICED HOUMOUS   
Crispy Chickpeas & Flatbread 5.25  
BRINDISA BABY CHORIZO 6.25

## Starters

BEEF CHEEK CHILLI  
Creamed Corn, Garlic Bread 8.75  
HAND-PICKED NATIVE WHITE CRAB  
Hot Buttered Crumpet 12.25  
TODAY’S SPRING SOUP **V**  
Ciabatta 6.25

MERRIFIELD DUCK SCRUMPET  
Hoi Sin, Cucumber & Spring Onion Salad 8.95  
TEMPURA PRAWNS  
Chilli, Ginger & Sesame Dressing 9.50  
ORANGE, PISTACHIO, CARROT & RED CHILLI SALAD   
Ras El Hanout, Roast Lemon Dressing 7.25 / 13.25  
+ Crispy Duck 3.50 or Halloumi Croutons 3.00 **V**

## Mains

FREE-RANGE CHICKEN SCHNITZEL  
Garlic & Parsley Butter, Rocket, Parmesan & Fries 17.75  
MISO-GLAZED COD  
Black Rice, Choi Sum, Lime, Chilli & Coriander 22.50  
14 HOUR BRAISED BEEF & ALE PIE  
Buttered Mash, Greens, Gravy 15.50  
FISH & CHIPS  
Haddock Fillet, Crunchy Batter, Chips, Peas & Tartare Sauce 16.00  
SOUTH INDIAN AUBERGINE & LENTIL CURRY   
Crispy Chickpeas, Basmati Rice & Chapati 15.00  
SLOW-COOKED JIMMY BUTLER’S PORK BELLY  
Champ Mash, Spring Vegetables & Crackling 19.50

## Grill

We serve the best British beef. Grass-fed, naturally slow-grown on carbon-capturing pasture. 28 Day 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, Chimichurri or Peppercorn Sauce 2.25 | + Garlic King Prawns 5.00  
8OZ RUMP CAP STEAK 21.50  
12OZ SIRLOIN ON THE BONE 29.50  
STEAK DIANE - FILLET STEAK MEDALLIONS  
Mushroom, Shallot & Cream Sauce 28.75  
+ extra 30z Fillet Medallion 5.50  
DIRTY VEGAN BURGER   
Marmite Onions, Smoked Cheese, Tomato Relish & Fries 15.50  
AUBREY’S STEAK BURGER  
Cheddar Cheese, Burger Relish, Gherkin & Fries 15.50  
+ Free-range Bacon 2.00 or Marmite Onions 1.50 **V**

## Stonebaked Pizzas & Pastas

+ ‘Nduja 2.00 | Jalapeños 1.00 | Marmite Onions 1.50 | Blue Cheese 1.50

PIZZA MARGHERITA **V**  
Polpa di Pomodoro, Fior di Latte Mozzarella & Basil 10.00  
PIZZA PICANTE  
Polpa di Pomodoro, Fior di Latte Mozzarella, ‘Nduja, Oregano & Chilli 13.00  
PIZZA BIANCA **V**  
Wild Mushrooms, Caramelised Onions & Beauvale 11.50

SMOKED SALMON PAPPARDELLE  
Watercress & Crème Fraîche 16.50  
SPRING VEGETABLE RAVIOLI   
Wild Garlic, Lemon & Herb Crumb 15.00

## Sides

THICK-CUT CHIPS OR  
SKINNY FRIES 4.25   
TRUFFLE MAC & CHEESE 4.00 **V**

CAESAR SALAD  
Croutons, Parmesan & Anchovies 4.50  
PURPLE SPROUTING BROCCOLI   
Chimichurri 4.50

BUTTERED NEW POTATOES 4.00 **V**  
ONION RINGS 4.50 **V**

## Puds & British Cheeses

CHOCOLATE & SALTED CARAMEL TORTE **V**  
Crème Fraîche 8.50  
KNICKERBOCKER GLORY **V**  
Rhubarb & Lemon Curd 7.50  
TREACLE TART **V**  
Clotted Cream 7.25  
MASCARPONE CHEESECAKE **V**  
Drunken Cherries, Amaretti Crumb 7.75

APPLE TARTE TATIN   
Vanilla Ice Cream 7.50  
SALCOMBE DAIRY ICE CREAM & SORBET 6.50 **V**  
(Choose Three: Vanilla, Chocolate, Raspberry Ripple, Honeycomb, Blackcurrant or Mango Sorbet)  
MINI PUD  
Chocolate Brownie or Smidgen of Cheese  
with your choice of Tea or Coffee 6.50  
BRITISH CHEESE PLATE  
Pitchfork Cheddar and Beauvale Blue, Chutney, Apple & Peter’s Yard Crackers 6.50

**V Vegetarian Ingredients** **Vegan Ingredients** Please note - some items may be cooked in multi-purpose fryers.

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. If you want to know more about how our dishes are cooked or prepared, please talk to us. 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. A 25p contribution from every superfood salad goes to Peach Foundation, which raises funds to support good causes in our local communities.



## WE ALWAYS SERVE THE GOOD STUFF

Naturally, since it's what we want to eat and drink ourselves. We enjoy long relationships with our food and drink suppliers because we have always sought out producers who feel the same way. With thanks to some of our favourites.

[www.makinglifepeachy.com](http://www.makinglifepeachy.com)



### British Game

Wild Venison from suppliers who are passionate about farming sustainably



### British Cheese

Great-tasting cheese from excellent cheesemakers; Cropwell Bishop Creamery, Fen Farm Dairy and Clawson Cheesemakers to name a few



### Purity Brewery

Award-winning beer, local to our Warwickshire pubs



### Chase Distillery

British field to bottle single estate distillery, creating superb spirits



### Aubrey Allen

Grass-fed, dry-aged British beef



### Wye Valley Asparagus

Grown in Herefordshire



### Severn & Wye Smokery

Smoking salmon traditionally



### Union Hand-Roasted

Ethically-sourced speciality coffee, for 20 years



### Colchester day-boats

Native crab & fish



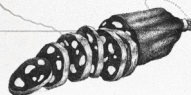
### Nyetimber Estate

World-renowned English Sparkling Wine Producer from West Sussex, Hampshire & Kent



### Laverstoke Farm

Hampshire-made buffalo mozzarella



### Capreolus Fine Foods

Award-winning charcuterie, using local, free-range or wild meat



### Merrifield Duck

Free-range & from a farm where welfare really counts



### Cornish Lamb

Quality lamb from traditional pastures



### Brixham day-boats

Cornish sardines, pollock & flat fish



### Salcombe Dairy

Award-winning ice-cream & sorbets



# BROOKMANS

**PEACH PUBS**  
— Making Life Peachy —



We're proud members of The Sustainable Restaurant Association, accelerating environmental change within hospitality. Our coveted Three Star Accreditation makes us best in class.