



The Elms*

Welcome to the Brookes Restaurant at the Elms,
a Queen Anne manor house built in 1710 and set in a magical landscape within
the Worcestershire countryside.

Our Chefs have a passion for using all our fabulous Kitchen Gardens can offer,
be sure to explore them during your stay to see what we source
from our own gardens.

We are delighted to present you our dinner menu reflecting the best of local
seasonal produce, cooked with the simplest of techniques to allow the true
flavours of our wonderful British produce to shine.



Starters

White onion & thyme cream, our bread	8
Lobster, Pappardelle, aniseed lobster essence	16
Ham hock & parsley rilette, toast & chutney	8
Cornish tuna, apple, fennel & shiso herb	10
Elms blood pudding, apple & potato galette	12
Crab, peanut & chilli, herb salad	10
Blue Monday, beetroot flavours, sticky nuts	9
Pickled mackerel, sour cream & mustard	9



Mains

Roast Cotswold white chicken, saute potato, feves, chorizo	17
Elms garden chowder, turbot, wild sea trout, clams	26
Fillet & brisket of Hereford beef, elms greens,	25
Artichoke, peppers, fresh pasta	16
Roast Levels lamb, cumin, lemon & meze	21
English rose Veal chop, soft polenta, garden spinach, lemon	24
22oz Boston rib to share, pont neuf, roast tomato, mushrooms,	
60	

Sides

French fries, Seasonal vegetables, Mash potato, Herb new potatoes,
Selection of our breads

Each 3



Desserts

To complement any of our desserts, add a glass of our dessert wine, please ask to see the wine list for further selection

Piquepoul Moelleux 2015 Domaine Beauvignac Pinet

Rare, sweet version of Picpoul – fresh, delicate sweetness rather than unctuous

100ml Glass - £4.50, Bottle - £31.50

Blackcurrant parfait	8
“Bread & butter pudding”	8
Dark chocolate fondant	9
Garden strawberries & set lavender cream	8
Coconut tart,	8
Selection of fresh fruit sorbets and ice creams Please ask the team for flavours	6
British cheeses Churchill Reserve port	11 50ml 5.75

Some of our products contain nuts and other allergens, we cannot guarantee that our products are gluten free. Please advise us if you have any food related allergies or any special dietary needs. We will be delighted to show you the breakdown of our products.

A discretionary service charge of 10% will be added to your bill. Numbers denote item price, all prices in pounds. For those guest on a 2 course dinner package there is a £33 allocation per adult, for those guests on a 3 course dinner package there is a £43 allocation per adult, supplements of the difference apply if your allocation limit is exceeded.



Digestifs

Churchill's reserve port

50ml

5.75

Ileach single malt

25ml

7.75

Bailey's Original

50ml

4.80

Specialty Coffee, Leaf & Fruit Teas

Tea Selection

English Breakfast

3.50

Green / Chun Mee

3.50

Earl Grey

3.50

Assam

3.50

Darjeeling

3.50

Lapsang Souchang

3.50

Decaffeinated Leaf

3.50

Herbal & Fruit Infusions

Camomile

3.50

Berry Sextet

3.50

Apple & Ginger

3.50

Peppermint

3.50

Coffee Selection

Cafetiere Filter

3.50

Americano

3.50

Cappuccino

3.75

Latte

3.75

Espresso Single / Double

3.00 / 4.00

Macchiato

3.75

Any coffee or tea served with homemade petit fours

5.00