



**Brookes**  
**RESTAURANT**

Welcome to the Brookes Restaurant at The Elms.

The Restaurant features modern British dishes designed by our Head Chef, Brandon Smith. Our Kitchen team take pleasure in changing the dinner menu with the season, to ensure there is always a variety of interesting dishes.

Great care is taken in how we source our ingredients, with the emphasis on being local. Carl, and his dedicated team, take pride in our grounds and gardens helping to provide the Kitchen with a steady supply of freshly grown fruit, herbs and vegetables.

Our carefully crafted wine list complements the menu, and provides an eclectic choice of wines from around the world.

**- APPERITIF -**

£8.95 each

Elms Kitchen Garden | Aperol Spritz | Spring Affair

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**- TO START -**

**Velouté**

Moroccan spiced red lentil & puffed pearl barley

**Ham Hock**

Smoked hocks, pain d'epice, pineapple salsa, Melba toast

**Yellison**

Goats curd, apples, beetroot, date & raisin puree, celery

**Stuffed Squid**

Salmon mousseline, tempura tentacles, soy glaze & seaweed

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**- TO FOLLOW -**

**Roasted Romano Peppers**

Roasted butternut and feta quinoa, toasted pumpkin seeds, rocket

**Scottish Salmon**

Pan roasted, spring pea, sugar snaps & fine beans, Herb potato cake, prosecco jelly

**Blythburgh pork**

Braised belly, savoy, textures of shallots, tarragon, rhubarb

**Merryfield Duck**

Honey glazed breast, confit leg croquette, roasted & pickled beetroot, caper & sultana puree

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**- SIDE DISHES -**

£3.50 each

Elms House Salad | Purple Sprouting & Toasted Almonds | Sweet Potato Fries

**- TO FINISH -**

**Kent Mango**

Mango & strawberry bavarois, strawberry balsamic, almond tuille,  
tarragon sorbet

**Toasted Almond Pannacotta**

Plums & berries

**White Chocolate Tart**

Rhubarb & Yoghurt

**Fresh Fruit Sorbets & Ice Cream**

Please ask the team for flavours

**British Cheeses**

Mrs. Kirkham's Lancashire, Oxford Blue, & Lightwood Chaser,  
biscuits, grapes, chutney, Quince, Elms' Walnut bread  
(Supplement of £5.00)

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**- DIGESTIF -**

£11.95 each

**Dulce de Tequila | Espresso Martini**

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Three course menu  
**£45.00 per person**

We use nuts and flour in our kitchen. 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.

For hotel guests on a 2 course dinner package there is a £35 allocation per adult, for hotel guests on a 3 course dinner package there is a £45 allocation per adult, supplements will be applied to your account if your allocation limit is exceeded.