



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.

- TO START -

White onion & potato, wild garlic oil velouté (v)

Yellison goats curd, beetroot, celery, grapes & pickled walnuts (v)

Rabbit & mushroom saffron pasta, confit legs, black trumpet café au lait

Three day gin cured Scottish salmon, lemon, horseradish, micro herbs

- TO FOLLOW -

Roasted rump of Hereford beef served medium rare, Sunday trimmings

Breast of Cotswold white chicken, wild mushrooms, spinach, chervil mash

Roasted peppers tomato & tarragon, cauliflower & fennel 'cous cous',
Ogle Shield crust

Pan seared salmon, crushed herb new potatoes, samphire, fish Velouté

- TO FINISH -

Vanilla panna cotta, poached Wye Valley rhubarb, almond tuile

Lemon sponge, lemon curd, raspberry sorbet, amaretti biscuit

Mrs. Kirkham's Lancashire cheese, Bengal chutney,
homemade hot cross bun

Fresh Fruit Sorbets & Ice Cream
Please ask the team for flavours

Three course menu
£32.00 per person

Coffee with homemade petit four: £5.00 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.