



Brookes

RESTAURANT

Welcome to the Brookes Restaurant at the Elms,
a Queen Anne manor house built in 1710 and set in the beautiful
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 lunch 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.



Brookes

RESTAURANT

Roast sweet pepper & tomato soup (Ve)

Macneils smoked salmon, watercress & horseradish

Goats cheese & red pepper tart, goats curd, heritage tomato

Serrano ham, chutney

Smoked mackerel rilette, cucumber & lemon

Roast Hereford beef, Sunday trimmings

Wild sea trout "chowder", king prawns

Pumpkin ravioli, vegetable broth, amaretti crumb

Roast Cotswold white chicken, saute potato, spinach & wild mushrooms

Roast cod, Suffolk chorizo, samphire & herb oils

Mango baked custard, passionfruit & mango salsa

Dark Chocolate marquise, pistachio

Warm banana & pecan cake, banana jam, cinnamon

Elms Ice creams & sorbets

Mrs Kirkhams Lancashire cheese, whisky cake, chutney

Coffee & Petit Fours £5.00 per person

3 courses - £32.00, 2 courses - £24.50

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.