BROOKLANDS

THE PENINSULA LONDON

DINNER

Welcome to Brooklands by Claude Bosi. At Brooklands, we celebrate classic French cuisine with modern touches, honouring beloved dishes from both France and Great Britain. Our menu offers innovative interpretations that evoke nostalgia while introducing contemporary elements. As a French chef living in England for nearly 30 years, I am passionate about creating memorable culinary experiences that resonate internationally. Each dish tells a story, blending classic flavours with local ingredients.

TASTING MENUS

BROOKLANDS SEASONAL

6 COURSES 225

SEAN'S FARM COURGETTES
Macadamia | Courgette Vichyssoise

CORNISH SQUID
Artichoke | Koji Rice | Soy Milk

NORTH ATLANTIC MONKFISH
"Singaporean"

DEVONSHIRE DUCK
Smoked Eel | English Beetroot

BUCKWHEAT SOURDOUGH
Sicilian Passion Fruit

SOLLIES FIG
Tulameen Raspberry | Whisky

BROOKLANDS NATURE

6 COURSES 205

SEAN'S FARM COURGETTES
Macadamia | Courgette Vichyssoise

CELERIAC
Beurre Rouge | Yorkshire Mead

"NOSOTTO"
Coconut | Black Lime

EROS'S MUM'S PASTA
Hand Rolled Gnocchetti | Tomato | Genovese Basil

BUCKWHEAT SOURDOUGH
Sicilian Passion Fruit

SOLLIES FIG
Tulameen Raspberry | Whisky

While we strive to accommodate guests with allergies and intolerances, our food is prepared in kitchens where allergens are present, and we cannot guarantee that our dishes or products are completely free from allergens.
If you have any allergies or dietary requirements, please speak to a member of our team before ordering.
Our menu prices are per person and include VAT.
A discretionary 15% service charge will be added to your bill.

TASTING MENUS

CHEESE COURSE

BRITISH SELECTION 35
Seasonal Salad | Pickled Walnut | Caramelised Pecan | Honey

TARTE SOUFFLE 25
Yarlington | Confit Onion | Preserved Black Truffle

SIGNATURES

“MAISON KAVIARI OSCIETRA” 55/75
Duck Jelly | Roscoff Onion | Smoked Sturgeon

“LANDES GUINEA FOWL” 55
Razor Clams | Sea Beet | Smoked Oil

“CEP” 27
Banana | Crème Fraîche

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WINE PAIRING

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THE AVIATOR 165

An expedition into the unexpected. This pairing celebrates the spirit of exploration - from overlooked varieties and regional discoveries to familiar classics seen from a fresh perspective. Each selection is shaped by what the cellar offers at its finest, changing with the seasons and guided by genuine curiosity rather than convention. For those who find as much pleasure in the journey as the destination.

THE CONCORDE 295

A journey through time, much like the aircraft that inspired its name - fast, singular, and never quite repeated. These are wines of rare character and provenance, each chosen for the quiet sense of occasion they bring to the table. Some have waited years, others decades - bottles that carry history in every glass. For guests who want to pause, and savour something genuinely memorable.

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BROOKLANDS A LA CARTE

STARTERS

SCOTTISH LANGOUSTINE 45
Shiitake Mushroom

CORNISH SQUID 42
Artichoke | Koji Rice | Soy Milk

FOLDED SALAD OF SEAN'S FARM COURGETTES 38
Macadamia | Courgette Vichyssoise

MAINS

CORNISH BASS 58
Beurre Rouge | Yorkshire Mead

NORTH ATLANTIC MONKFISH 50
"Singaporean"

LAKE DISTRICT LAMB 62
English Corn | Dorset Snails

DESSERTS

SCOTTISH CHOCOLATE 27
Tahitian Vanilla

SOLLIES FIG 27
Tulameen Raspberry | Whisky

BRITISH APPLES 27
Sorrel | Buckwheat

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