

# The Brooklands Room

## WEEKEND BRUNCH WITH PIPER-HEIDSIECK CHAMPAGNE



Three-course brunch with a full bottle of Piper-Heidsieck Champagne per person: £93.00  
Two-course brunch: £37.00 | Two-course brunch plus a dessert: £42.00

Excluding items from the Grill and Side Dishes

- Buttermilk Pancakes** (CA, GF\*)  
Home cured bacon and maple syrup or coconut yoghurt and berries (587 or 496 kcal)
- Avocado and Poached Eggs on Toasted Sourdough** (CA, V)  
Confit tomatoes and fried chilli corn (528 kcal)
- Secret Smokehouse Smoked Salmon** (CA, DF\*, GF\*)  
Soda bread and crème fraîche (365 kcal)
- Kale, Avocado and Blue Cheese Salad** (CA, V, GF)  
Toasted hazelnuts and radish (add grilled fillets of chicken) (340 kcal, with chicken 547 kcal)
- Brooklands' Fish and Chips** (CA)  
Mushy peas and tartar sauce (818 kcal)
- Truffle Risotto, King Oyster Mushroom** (CA, V)  
Parmesan crisp and crème fraîche (462 kcal)
- Steak Frites** (CA, GF)  
Béarnaise sauce and watercress salad (634 kcal)
- Grilled Queenie Scallops in the Shell** (CA)  
Garlic butter (346 kcal)
- Rock Oysters** (CA, GF)  
Tabasco and shallot vinegar (35 kcal per Oyster)
- Butternut Squash Goan Curry** (CA, VE, GF, DF)  
Basmati rice (358 kcal)
- Cheeseburger or Plant Based Burger** (CA, V) (add Home Cured Bacon or Egg)  
Celery, shallots and chilli (1019 or 919 Kcal, add 218 kcal)
- Spicy Moroccan Eggs** (CA)  
Toasted sourdough (250 kcal)
- Eggs Benedict, Florentine or Royal** (CA) (871, 764 or 894 kcal)

### SUNDAY ONLY

- 28 Day Aged Sirloin of Hereford Beef** (CA)  
Yorkshire pudding, winter vegetables and duck fat roasted potatoes (876 kcal)

### FROM THE GRILL

#### Finest Hereford and Aberdeen Angus Cuts of Beef

<b>Fillet</b> (CA, GF) (839 kcal)	<b>180 grams</b>	<b>£42.70</b>
<b>Rib-Eye</b> (CA, GF) (901 kcal)	<b>250 grams</b>	<b>£42.15</b>
<b>Organic Rib Eye</b> (CA, GF) (828 kcal)	<b>250 grams</b>	<b>£43.25</b>
<b>Côte de Boeuf for Two</b> (CA, GF) (1353 kcal)		<b>£86.70</b>

#### Finest Billingsgate Fish

<b>Salmon Fillet</b> (CA, GF) (784 kcal)	<b>180 grams</b>	<b>£25.25</b>
<b>Stone Bass</b> (CA, GF) (678 kcal)		<b>£29.15</b>
<b>Fish Mixed Grill</b> (CA, GF) (810 kcal)		<b>£30.15</b>
<b>Organic Salmon</b> (CA, GF)	<b>180 grams</b>	<b>£30.15</b>
Served with grilled fennel and lemon (592 kcal)		

#### Vegetarian Mixed Grill £18.45

Jackfruit (CA, VE, V) (86 kcal), Halloumi (CA, V) (170 kcal) and Aubergine (CA, VE, V) (50 kcal)

All grills are gluten free and are served with your choice of frites or mashed potatoes and peppercorn, béarnaise or choron sauce. (CA)

### SIDE DISHES | £5.20 each

Hand Cut Chips (CA) (257 kcal) | Frites (CA) (288 kcal) | New Potatoes (CA, GF) (308 kcal) | Mashed Potatoes (CA) (342 kcal) |  
Green Beans (86 kcal) | Grilled Tenderstem Broccoli (52 kcal) | Kale Salad (CA) (200 kcal) | Mixed Leaf Salad (CA) (115 kcal) | Kimchi Slaw (CA) (23 kcal) |  
Houmous, Spiced Dukkah Seeds and Pomegranate (CA) (406 kcal) | Cooked Split Pea, Chilli Shallots and Celery Salad (CA) (120 kcal)

### SUSTAINABILITY

The Club is dedicated to sourcing all their ingredients responsibly, supporting local and regional suppliers and selecting the best available seasonal produce where possible. Our coffee is sustainably sourced from a fairtrade supplier, roasting small batches.

### ALLERGIES

If you have a food allergy, intolerance or sensitivity, please speak to a member of our team upon placing your order. (CA) Contains Allergens, (V) Suitable for Vegetarians (plant based menu available), (VE) Suitable for Vegans, (DF) Dairy Free, (GF) Gluten Free, (GF\*) Gluten Free on request.

All prices include VAT at the current rate. Adults need around 2000 kcal a day. Overnight residents may, if they wish, choose to skip the traditional Club breakfast and enjoy a leisurely two-course brunch instead at an additional cost of £16.28 per person or a three-course brunch at an additional cost of £21.28 per person.