The Brooklands Room

PLANT-BASED MENU

STARTERS

Spiced Aubergine and Tomato Soup NEW — £8.10
(CA, VE, GF) (146 kcal)

Seared Jackfruit Niçoise — £13.15 | £25.25
New potatoes, green beans and olive dressing (CA, VE, GF) (258 kcal)

Kale, Avocado, Split Peas Salad — £9.50 | £17.50
With toasted hazelnut and radish (CA, VE, GF) (320 kcal)

MAIN COURSES

Pumpkin Risotto — £19.50
Toasted walnuts (CA, VE) (462 kcal)

Baked Cauliflower Goan Curry — £22.35
Saffron rice (CA, VE, GF) (358 kcal)

Plant-Based Burger — £18.45
Celery, shallots and chilli (CA, VE) (919 kcal)

Plant-Based Fish and Chips (CA, VE) (766 kcal) — £18.45

FROM THE GRILL

Plant-Based Grill — £18.45
(CA, VE, GF) Jackfruit (86 Kcal), Aubergine (50 kcal)

Grill is served with your choice of any two side dishes

SIDE DISHES | £5.20 each

Hand Cut Chips (CA, VE) (257 kcal) I Frites (CA, VE) (288 kcal) I
Crispy Fried New Potatoes with Rosemary Salt (CA, VE) (321 kcal) I Green Beans (CA, VE) (86 kcal) I
Grilled Tenderstem Broccoli (VE) (52 kcal) I Mixed Leaf Salad (CA, VE) (115 kcal) I
Houmous, Spiced Dukkah Seeds and Pomegranate (CA, VE) (406 kcal)

DESSERTS

Hazelnut and Almond Rocher — £11.00
Chocolate sponge, almonds, sorbet and praline sauce (CA, VE, GF) (614 kcal)

Selection of Club Sorbets (CA, VE, GF) (146 kcal) — £11.00

Fruit Salad or Fresh Berries (CA, VE, GF) (118 kcal) — £11.00

SUSTAINABILITY

The Club is dedicated to sourcing all their ingredients responsibly, supporting local and regional suppliers and selecting the best seasonal produce available 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.

Adults need around 2000 kcal a day. All prices include VAT at the current rate.