**Graduation Menu 2018**

**Commencing Monday 18\(^{th}\) June – Friday 22\(^{nd}\) June**

2 courses - £14.50 inc. vat

3 courses - £16.50 inc. vat

- Brookes' Caesar salad, avocado, Kelmscott smoked bacon, anchovies, parmesan & croutes
- Spiced King prawns with samphire, smoked prawn bisque & crispy asparagus
- Heirloom tomato salad, gazpacho, buffalo mozzarella & black olive caramel (v)
- Asparagus soup, mint oil & crème fraiche (v)

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- Grafton Angus rump steak, house chips, onion rings, beer & bone marrow sauce
- Somerset chicken maple glazed breast, buttermilk thigh, Jersey royal salad & red pepper relish
- Roast salmon, olive oil mash, summer vegetables & salsa verde
- Roasted smoke aubergine, aged feta, char grilled courgette, broad beans & mint salad (v)
- Spinach & goats' cheese tart, apple, celery, watercress salad & summer slaw (v)

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- Dark chocolate delice, malt ice cream & cocoa tuile
- Vanilla cheesecake, summer cup jelly, strawberry salad & mint granite
- Orange, basil & peach trifle with pistachio
- British cheese, fruits, oat cakes & chutney (£1 supplement)

Please note that the price includes a bottle of freshly filtered still or sparkling water and our homemade bread selection (extra bottles charged at £2)

Please make us aware of any specific allergies or intolerances you may have, for us to best accommodate your dietary requirements.

Brookes Restaurant incorporates the very best local and seasonal produce into its dishes featuring excellent local meat, vegetables and fruits along with sustainable fish.