

BRABOURNE ROOM

MENU

STARTERS

Seasonal soup of the day	£5.00
Welsh or buck rarebit with tomato chutney, radish, fried egg and fine herb salad	£8.50
Leek and truffle macaroni (v)	£6.95/ £13.50
Omelette with salad and chips Choice of ham, cheese, mushroom or tomato (v) (gf)	£10.75
Classic prawn cocktail, brandy Marie Rose, brown bread	£8.00

SPECIALS

Smoked salmon, caper berries, lemon crème fraiche and watercress R/S	£8.95
Chicken liver parfait, brioche, red onion chutney R/S	£7.95
Cucumber, avocado, courgette salad with puffed quinoa, toasted seeds, yoghurt and kale chips (v) (gf) R/S	£7.00

SANDWICHES

Served on white or brown bread, with salad garnish and crisps

Classic club: chicken, bacon, egg, gem lettuce, tomato, mayonnaise and chips	£10.50
Steak sandwich with onion marmalade on sour dough bread and chips	£10.50
Cave aged mature cheddar cheese and sweet pickle (v)	£6.95
Rare roast beef with horseradish	£8.00
Croque-monsieur: mature cheddar cheese, smoked ham and eggy bread	£8.00
Smoked Scottish salmon, dill cream cheese, caper berries, fresh lemon	£8.00

SALADS

Seared tuna niçoise with tarragon, black olives, cherry tomatoes, green beans, poached potato and egg R/S	£15.75
Classic chicken Caesar salad with anchovies R/S	£11.50
Truffle whipped goats cheese, orange, pickled beets, radicchio and radish salad (v) R/S	£9.50

AFTERNOON TEA

Available daily, 2pm – 6.30pm

Lady Willingdon Traditional Afternoon Tea (Finger sandwiches, cake selection, warm mini scones)	£17.33
Fruit and plain scone, strawberry jam, clotted cream	£8.64
Savoury Afternoon Tea (Finger sandwiches, salmon bellini and mini cheese scones)	£10.57
Tea cake with butter with jam	£2.50 £2.85
Crumpets with butter with jam	£2.50 £2.85

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MAINS

Smoked haddock kedgeree, soft boiled hens egg, curry sauce	£7.95 / £13.25
Cumberland sausage, buttered spinach, silky mash and onion gravy	£7.95 / £12.95
Beer battered haddock with triple cooked chips, garden peas and tartare sauce	£13.95
6oz calf's liver, creamy mash, red onion gravy, pancetta and crispy shallots	£15.95
Wild mushroom and pea risotto with parmesan	£15.95
Curry of the week with steamed rice, poppadum and mango chutney	£14.50
Wild mushroom ravioli, pine nut and thyme butter, rocket, parmesan and fine herb salad (cn) (v)	£12.50
Seasonal mixed vegetable curry, poppy seed and pilaf rice (v)	£13.50

SPECIALS

Sirloin of beef with triple cooked chips, Portobello mushroom, tomatoes on the vine and hollandaise R/S	£22.00
Fillet of salmon, saffron poached potatoes and buttered coast line greens, chardonnay sauce R/S (may contain small bones)	£17.00
Free range chicken and mushroom pie with tarragon and puff pastry R/S	£10.95

SIDES

Club salad (v)	£3.95
Creamed potato (v)	£3.95
Green beans (v)	£3.95
Buttered kale with orange and chilli (v)	£3.95
Cauliflower with Mornay sauce (v)	£3.95
Hand cut triple cooked chips (v)	£3.95

DESSERTS

Clementine cheesecake with raspberry sorbet R/S	£7.25
Exotic fruit salad with passion fruit syrup and lemon verbena	£6.00
Selection of ice creams and sorbets with mini butter sable biscuits	£6.50
Baked rice pudding with citrus fruits and raspberry compote	£6.50
Selection of artisan cheese, millers biscuits and grape chutney R/S	£8.50

SPECIALS

Rhubarb tart with Rhubarb ice cream	£7.00
Pistachio lemon cake with vanilla ice cream (GF)	£7.25
Chocolate and banana Brule	£6.00

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HOT DRINKS

ENVELOPE TEAS £2.40

Earl Grey, Peppermint, Red berry,
Camomile, English Breakfast

LOOSE LEAF TEAS £4.50

English Breakfast, Lady Willington
signature Earl Grey, Darjeeling leaf,
Lapsang Souchong, Camomile, Green tea

COFFEE

Americano £2.80

Cappuccino £2.95

Double Espresso £3.00

Espresso £2.00

Macchiato £3.20

Latte £2.95

Flat white £2.95

Hot Chocolate £2.95

Mocha £3.25

COLD DRINKS

Still/Sparkling Water 330ml £1.95

Still/Sparkling Water 750ml £4.20

Luscombe English Apple Juice 240ml £2.85

Luscombe Orange Juice 240ml £2.85

Luscombe Fiery Ginger Beer 320ml £2.85

Luscombe St Clement's 320ml £2.85

Luscombe Sicilian lemonade 320ml £2.85

Luscombe Elderflower Bubbly 320ml £2.85

Big Tom Tomato Juice 320ml £2.85

Coke 200ml £2.60

Diet Coke 200ml £2.60

BEER

Becks 4.8% 275ml £4.40

Becks Blue 0.0% 275ml £3.60

Budweiser 4.8% 330ml £4.50

Abbot Ale 5.0% 500ml £4.70

Leffe Blonde 6.6% 330ml £4.50

Aspall Suffolk Cider 5.5% 500ml £4.50

Aspall Blush Cider 4.0% 500ml £4.80

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WINE

Glass Bottle

SPARKLING

Botter Extra Dry, Prosecco, NV, Italy 11% £7.00 £26.00
A classic Prosecco with a fine mousse and fresh green pear character

Gardet Brut Tradition ,Non-Vintage, France 12% £8.00 £40.00
Ripe and fruity on the palate with a complex long finish

ROSE

Club Rose, Domaine de Pellehaut, 2014, France 12% £4.80 £17.75
*A fresh and fruity rosé made with Tannat, Merlot and Syrah
Cherry notes and citrus fruits shine through*

WHITE

Beyond the River Chardonnay ,2014, Australia 13% £4.25 £18.00
Clean and crisp with aromas of citrus fruit

Atlanta di Vico Pinot Grigio,2014, Italy 12% £5.00 £19.00
*Clean and crisp with aromas of citrus fruits. The palate is fresh
with aromatic fruits, pineapple and a long lasting finish*

Club White Domaine de Pellehaut ,2014, France 11% £5.00 £20.00
Aromas of citrus fruits and acacia flower with a touch of exotic fruit

Mount Brown Sauvignon Blanc ,2014, New Zealand 13% £5.95 £23.50
*Made from a small block of vines on a family owned estate
in the Waipara Valley*

Petit Chablis Frederic Prain,2014, France 12% £26.00
Flavours of lime, citrus and pear with a gentle acidity with a clean finish

RED

The Landings Shiraz Cabernet, 2015, Australia 13.5% £4.25 £18.00
*A fruity wine with pepper and spice on the finish.
Soft, juicy and easy drinking*

Club Red Domaine de Pellehaut, 2014, France 12% £5.00 £20.00
*Lots of red fruit flavours and spicy freshness combined
with a hint of vanilla*

Club Claret Chateaux Gaury Balette, 2013, France 11% £5.75 £21.00
*Red fruits and spicy freshness with hints of vanilla.
Complex palate, soft and easy style*

Ladera Verde, Chiles 13% £5.75 £22.00
*Rich, ripe dark fruits on the nose. The palate displays notes
of blackcurrants, plums, damson and juicy acidity*

Fleurie Loron et Fil, 2013, France 12.5% £6.75 £25.50
Floral and vibrant with delightful Cherry and soft fruit flavours

Chateaux La Tour de Chollet Prestige, 2011, France 13.5 % £6.95 £26.00
*Matured in oak barrels, has intense colour and is full,
rich and aromatic on the nose. A classic wine for a great year*

Rioja Valserrano Crianza, 2011, Spain 14% £6.95 £26.00
*A very pure and tangy portrayal of that noble berry
with plenty of red fruits flavour*