



Welcome to the Brookes Restaurant at the Elms,  
a Queen Anne manor house built in 1710 and set in the beautiful  
Worcestershire countryside.

Our Chefs have a passion for using all our fabulous Kitchen Gardens  
can offer, be sure to explore them during your stay  
to see what we source from our own gardens.

We are delighted to present you our lunch menu reflecting the best of  
local seasonal produce, cooked with the simplest of techniques to allow  
the true flavours of our wonderful British produce to shine.



Potted shrimp, avocado & melba toast  
Caerphilly & onion tart, chicory & walnut salad  
Serrano ham, pear & apple chutney

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Elms chowder, chalk stream trout, line caught cod, clams  
Roast Cotswold white chicken breast, fresh peas & feves, chorizo &  
lemon

Summer vegetable lasagne, vegetable nage & salted ricotta  
Rib eye & rump cap of Hereford beef, spinach & shallots pont neuf  
potato (£4 supp)

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Coconut delice, pineapple salsa, mango sorbet  
Dark chocolate fondant, pistachio ice cream  
Elms ice creams & sorbets  
Beauvale & Baron Bigod cheeses, quince & biscuits (£3 supp)

**3 courses - £25, 2 courses - £21**

*Some of our products contain nuts and other allergens, we cannot guarantee that our products are gluten free. Please advise us if you have any food related allergies or any special dietary needs. We will be delighted to show you the breakdown of our products.*

*A discretionary service charge of 10% will be added to your bill.*