



All Day Dining Menu

Welcome to 1907 restaurant, bar & grill.

We are very proud of our historic location, hence naming the restaurant after the year the world-famous Brooklands racetrack was built and opened. The restaurant interior reflects the area's heritage with a 1920s and 30s inspired décor and when combined with modern service delivery, we provide a contemporary dining experience.

We describe our menus as:

- Classical cooking with a modern interpretation
- Decadent but genuine
- Simple but effective

We hope you enjoy our dishes as much as we enjoy creating them.

If you need help choosing or would like advice on the perfect wine to accompany your meal, our fully trained wine experts and friendly team are on hand.

Before ordering please speak to one of our Team Players if you have a food allergy or intolerance
(v) Vegetarian





While you Wait

Selection of Artisan Breads

Seasalt butter3.50

Starters

Soup of the Moment

Matching garnish6.50

Goat's Cheese & Beetroots (v)

Roasted walnuts 7.50

Pressed Cherry Orchard Gammon Hock

Black garlic, toasted brioche, piccalilli..... 7.50

Smoked Salmon Platter

Tartare garnish, toasted brioche 8.50

Selection of Artisan Breads for Two to Share (v)

Hummus, marinated olives, olive oil, balsamic vinegar12.00

Mains

Lager Battered Fish & Chips

Tartare sauce, minted peas.....18.95

Grilled Surrey Beef Burger

Aioli, gouda cheese.....19.95

Shepherd's Pie

Rosemary duchess, winter greens
.....19.00

10oz Grilled Rib Eye Steak

Garlic & parsley butter, chunky chips, green salad.....28.00

Hash Brown, Duck Egg & Mushroom Burger (v)

Black Daniels sauce.....19.95

Crispy Garlic & Thyme Chicken Burger

Sweetcorn relish19.95

Classic Bouillabaisse

Mullet, garlic rouille, croutons & gruyère...18.50

Whole Roasted South Coast Plaice

Brown shrimps, beurre noisette, toasted almonds.....21.00

Classic Caesar Salad

Boiled egg, anchovy, parmesan, rosemary croutons, crisp pancetta.....14.95

Add

Chargrilled chicken breast.....19.50



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Why not enhance your menu with a bit on the side

Winter greens.....	4.95	Chunky chips.....	4.95
Caesar salad	4.95		

Sweet Endings

Bitter Chocolate Brownie

Vanilla ice cream, chocolate sauce..... 7.50

Poached Pear, Rosemary Parfait

Ginger crumb, caramel..... 7.50

Peanut & Milk Chocolate, Peanut Brittle

Dulce de leche, caramel 8.00

Bramley Apple & Blackberry Crumble

Hazelnuts, vanilla ice cream..... 7.50

Selection of British Cheeses

Dorset biscuits, quince10.00

Coffee

Espresso (single/double)	3.00 4.00
Macchiato (single/double)	3.25 4.25
Cappuccino.....	4.50
Latte.....	4.50
Americano	4.00
Mocha	4.50
Cafetière (per person)	4.50
Hot Chocolate	4.50

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Wine List

We are delighted to offer you our extensive wine menu.

At 1907 restaurant, bar & grill, we know and understand that pairing an amazing dish with the right wine can turn a meal into memorable dining experience. This is why we have carefully and skillfully chosen these wines to complement your meal.

Wine is all part of the occasion of dining out; the more you enjoy what we have to offer here at 1907 restaurant, bar & grill the better the wine will taste, so happy choosing and enjoy your meal.

If you need help choosing the perfect wine to go with your meal, our fully trained team will be able to assist you with your wine choices and to offer you any advice you may need with your selection.

Giulio & the 1907 team



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Make it Yours

Ask one of our sommeliers to match the best wine to your dish.

Sparkling Wines & Champagne 125ml

Prosecco Soligo, Veneto, Italy	8.50
Pommery Brut Royal, NV	13.50

Pink 175ml 250ml

Santa Rita Rosé, Central Valley, Chile, 2018	7.00	9.50
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White

Solandia Grillo, Terre Siciliane, Sicilia, Italy, 2018,	6.50	9.00
Nederburg The Manor Chenin Blanc, Western Cape, South Africa, 2018	7.50	9.50
Solstice Pinot Grigio delle Venezie, Veneto, Italy, 2018	7.50	11.50
Moncaro Le Verdicchio, Marche, Italy, 2018	9.00	11.50
Vidal Sauvignon Blanc, Marlborough, New Zealand, 2018	9.50	13.00

Red

Solandia Nero d'Avola, Terre Siciliane, Sicilia, Italy, 2018	6.50	9.00
Merlot Cusumano, Sicily, Italy, 2017	7.00	9.00
Nederburg The Manor Shiraz, Western Cape, South Africa, 2018	7.50	9.50
Nederburg The Manor Cabernet Sauvignon, Western Cape, South Africa, 2018	7.50	9.50
Rare Vineyards Pinot Noir, Vin de France, France, 2018	9.00	11.50

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Make it Sparkle

Sparkling Wines

Prosecco Soligo, Valdobbiadone e Conegliano, Veneto, Italy, NV	39.00
Sauvion Crémant de la Loire Brut, France, NV	40.00
Chapel Down, Kent, England, NV	61.00

Champagne

Pommery Brut Royal, NV	65.00
Pommery Brut Rosé, NV	75.00
Veuve Clicquot Yellow Label Brut, NV	87.00
Bollinger Special Cuvée Brut, NV	95.00
Laurent Perrier Cuvée Brut Rosé, NV	129.00
Dom Perignon Brut, 2008	250.00
Ruinart Blanc des Blancs, NV	125.00

Make it Pink

Santa Rita Rosé, Central Valley, Chile, 201926.00
Intensive, shining raspberry-coloured with violet reflexes. Wonderfully fruity notes of sour cherries, ripe plums and some wild fruits (raspberries). At the palate a refreshing type with a good body and a very intensive fruit.

Côtes de Provence Rosé, Vérité du Terroir, Château La Gondonne, France, 201835.00
Made from the classic Provence rosé blend of Grenache, Syrah and Cinsault. It has a generous bouquet with aromas of ripe red fruits, such as fresh strawberry, and notes of blackcurrant and violet. The palate again shows red fruit but this time with grapefruit and other citrus, there's a touch of richness on the finish.

Wicked Lady White Zinfandel, California, USA, 201836.00
A lovely bouquet of fresh strawberries and ripe raspberries. This is rosé best enjoyed very cold on a warm summer day.



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White Wines

Make It Classic

- Solandia Grillo, Terre Siciliane, Sicilia, Italy, 2018**26.00
Straw-yellow in colour with youthful green highlights. The bouquet shows ripe yellow peach and mango with notes of almond and camomile.
- Berri Estates Unoaked Chardonnay, South Eastern Australia, 2018**28.00
The grapes for the fresh, lemony Chardonnay are fermented and matured in stainless steel with no oak contact. The aim is to retain the fresh varietal fruit, crisp, ripe acidity and weight to produce a classic Chardonnay.
- Nederburg The Manor, Chenin Blanc, Western Cape, South Africa, 2018**30.00
Fresh and crisp with aromas of pineapple, peach and guava. Well balanced with delicate layers of ripe fruit on the finish.
- Solstice Pinot Grigio delle Venezie, Veneto, Italy, 2018** 31.00
Fresh, crisp with subtle notes of citrus and pear fruit.
- Picpoul de Pinet, Petite Ronde, France, 2018** 32.00
The wine shows a good level of freshness for a wine from such a warm climate, with a citrusy and stone fruit character highlighted with floral notes.
- Arca Nova Vino Verde, Portugal, 2018** 33.00
Fruity and fresh with a light body, it shows green apple and a soft minerality with a touch of spritz on the finish.
- Moncaro, Le Vele Verdicchio Dei Castelli di Jesi Classic, Marche, Italy, 2018** 35.00
Intense notes of stone fruits and white flowers. Dry and smooth, this wine is very elegant. Perfect to pair with the best fish dishes.
- Rioja Blanco, Barrel Fermented, Viña Real, Rioja, Spain, 2017** 35.00
Beautifully balanced and quite delicious with pure, floral and citrus aromas leading into a fat rounded, creamy, rich palate. This is balanced by a clean cut of grapefruit acidity and subtle toasty and biscuit flavours from being fermented in new American oak barrels and ageing on the lees.
- Soave Classico Vigneto Colombara, Veneto, Italy 2018**37.00
A superb single vineyard Soave Classico. Soave 'Vigneto Colombara' has a straw yellow colour with emerald highlights. It has an intense yet delicate bouquet. Wonderfully crisp and clean. Great on its own or with fish or light, white meat dishes.
- Vidal Sauvignon Blanc, Marlborough, New Zealand, 2018**37.00
Selected from the Awatere and Wairau Valleys in Marlborough, New Zealand's premier Sauvignon Blanc growing region. Cool fermented in stainless steel. Classic gooseberry and passion fruit aromas mingled with a crisp grassy flavour.



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Soellner Wogenrain Grüner Veltline, Wagram, Austria, 2016.....42.00

The grapes are hand picked and the juice is slowly fermented in stainless steel tanks. Maturation takes place for a short time in oak casks. After a second racking, the Wogenrain is kept in a tank until the following spring in order to retain freshness and fruit purity.

Serafino Gavi de Gavi, Piedmont, Italy, 2018.....42.00

Made from Cortese grapes grown in the historical part of the Gavi village area in the heart of the appellation and from the best vineyards. It's one of the most successful and appreciated wines from Piedmonte. Unoaked, the wine spends a little time on its lees to develop a richer mouth-feel. The wine has a beautiful minerality and acidity with a citrus and floral bouquet.

Chablis, Les Sarments, France, 2018.....53.00

Bone-dry white Burgundy from Chablis' most famous house. Classic Chablis flintiness with no oak ageing.

Make It Interesting

Elevé Marsanne-Viognier, Pays d'Oc, Languedoc-Roussillon, France, 201830.00

Two Rhône varieties completely at home in the warm d'Oc region of southern France, unoaked, the wine shows a fresh, floral character with notes of peach, the finish is soft and slightly spicy.

Santesu Bianco Isola Nuraghi, Dolianova, Sardinia, Italy, 201832.00

A lively, fresh white wine. Pale yellow colour, a fruity and harmonious bouquet with notes of green fruits, kiwi and lime. On the palate is smooth with a characteristic mineral aftertaste.

Strofilia White Dot Moschofilero-Roditis Dry White, Peloponnese, Greece, 2018.....34.00

Pale yellow with aromas of rose petals, lemon blossom and citrus, the palate is characterised by fresh aromatic fruit, backed by a soft round textured finish.

Anjou Chenin Blanc, Signature du Cleray, Sauvion, Loire, France, 201534.00

The Chenin Blanc grapes for this wine are sourced from vineyards south of the town of Angers, about 20% of the blend is barrel fermented. Just off-dry, the wine shows lemon and white flower aromas on the nose and a touch of acacia honey on the finish.

Feudi Salentini 125 Malvasia del Salento, Puglia, Italy, 201637.00

Fashioned from hand-harvested Malvasia grapes, from vineyards around Taranto, about half way up the 'heel' of Italy. The grapes are fermented at low temperatures after a 24 hour maceration and the finished wine is aged in stainless steel tanks to integrate the flavours. Straw-yellow with golden hints, it shows tropical and grapey fruit flavours, with notes of almond, apricot and blossom. The palate is off-dry with honeyed fruit and a fresh finish.

Vermentino di Sardegna, La Cala, Sella & Mosca, Sardinia, Italy, 201738.00

Produced from 100% Vermentino, a grape variety that has been grown on the island of Sardinia for hundreds of years and is at home in the warm Mediterranean climate. Early harvesting of some of the grapes and drying them in the sun helps increase the concentration of flavours. Unoaked, the wine shows typical aromatic herb and lemon zest notes on the light and refreshing finish.



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Nederburg The Anchorman Chenin Blanc, Western Cape, South Africa, 2017 45.00

The fruit was fermented by a number of methods including in stainless steel, second-use oak barrels and large oak vats. A portion also underwent a 'carbonic maceration' fermentation usually reserved for light red wines, to produce an overtly fruity wine. The components were lees-aged for about nine months prior to blending. Dry, minerally and well-structured, it shows ripe apricot, orange with hints of raisin, spice and floral notes.

Nederburg The Beautiful Lady Gewürztraminer, Stellenbosch, South Africa, 201647.00

Hand-harvested fruit was gently pressed and skin contact allowed for 12 hours to concentrate the aromatic flavours. With 22g/l of residual sugar, the wine is rich, yet the sweetness is well tempered by the acidity, shows pronounced aromas of rose, lychee and pineapple.

Big Max Sauvignon Blanc, Napa, California, USA, 201750.00

Named after the last spotted brown bear in Northern California on the now Maxville vineyard site. 20% of the blend is fermented in 1 year old French oak with the remainder in stainless steel. The result is flavours of melon and white peach with bright acidity, and gorgeous citrus and floral notes.

Make It Special

Ribolla Gialla Collio, Tenuta Roncalto, Friuli, Italy, 201855.00

Yellow straw colour. Initial intense mineral notes that blend with aromas of ripe and dry fruits. On the palate the freshness combines with light notes of sourness typical of this varietal. A powerful wine with great personality and elegance.

Chablis 1er Cru, Domiane Des Marnanies, Burgundy, France, 201760.00

A classic, complex premier cru Chablis. This wine has aromas and flavours of citrus fruit intertwined with notes of gunflint.

Bastianich, Vespa Bianco, Friuli, Italy, 201370.00

A tightly wound balance of minerality and citrus, clover honey and mature pear. This wine can be further aged up to 7-10 years after the vintage.

Cervaro Della Sala Antinori, Umbria, Italy, 2017 75.00

Toasted aromas along with notes of citrus and tropical fruit and lightly buttery sensations. Fresh and savoury on the palate.

Domaine Alain Chavy, Puligny-Montrachet 1er Cru, Les Champs Gains, Burgundy, France, 2016130.00

The Puligny Montrachet 1er Cru Les Champs Gains from Château de Citeaux is an opulent yet vibrant 1er Cru Puligny Montrachet, which showcases a wonderful purity and depth of fresh and dried fruits, complemented by hints of hazelnut, delicate spice and minerality.



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Red Wines

Make It Classic

Solandia Nero d'Avola, Terre Siciliane, Sicilia, Italy, 201726.00

Nero d'Avola is a grape variety native to Sicily. With its dark, ripe berried fruit and a hint of liquorice and vanilla spice, it shows a similarity in style to Shiraz.

The Manor Shiraz, Western Cape, South Africa, 2017/1830.00

An abundance of prune, plum and cherry with pencil shaving and oak spice aromas is met on the palate by flavours of plum, cherry and dark chocolate.

Nederburg The Manor, Cabernet Sauvignon, Western Cape, South Africa, 201830.00

Grapes are sourced from Paarl and Wellington vineyards in the Western Cape, planted on granitic soils with southerly facing slopes. Upon completion of the malolactic fermentation, the wine is matured in oak for a period of approximately 12 months. Shows an abundance of ripe berry and dark chocolate aromas with nuances of oak in the background, ripe fruit and delicate oak spice flavours, firm tannins and a lingering finish.

Rare Vineyards Pinot Noir, Vin de France, France, 2018 31.00

The Pinot Noir grapes come from vineyards located in the south-west of Languedoc Roussillon, close to the Pyrénées mountains. The smooth, velvety palate shows cherry and blueberry flavours backed with a hint of sweet oak spice.

Bolla Bardolino Classico, Veneto, Italy, 2017 32.00

From vineyards on the shores of Lake Garda, close to Verona. Made using the traditional mix of Corvina, Rondinella and Molinara grapes, cool-fermented to conserve the maximum fruit flavours and aromas, typically light-bodied with a fresh, fruity character.

Merlot Cusumano, Sicily, Italy, 2017 33.00

Dark, violet-red in colour, this Merlot is soft and silky on the palate, leaving warm flavours of plums, wild berries and liquorice.

Valdubón Tempranillo, Ribera del Duero, Spain, 2017 33.00

Deep, cherry red in colour, ripe strawberry and plum aromas with fine notes of coconut and vanilla from the oak. The palate is smooth with fresh red berries and good body.

Château Montcabrier, Bordeaux Supérieur, Bordeaux, France, 2016 34.00

Under the ownership of the Milhade family, this wine shows single vineyard characteristics at an affordable price, a good quality wine that provides classic claret flavours. The blend is dominated by Merlot, Cabernet France making up most of the balance.

Serafino Barbera d'Asti, Piedmont, Italy, 2016 34.00

Barbera harvested from the hills, in the central region of Piemonte, around the town of Asti, is employed to make this ruby-red, fresh and red-fruited wine. It was aged for about six months in large oak barrels to soften and integrate the tannins.



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Vina Pomal Centenario Crianza, Rioja, Spain, 201637.00

Deep morello-cherry red with violet hues, black fruit, liquorice and subtle mineral notes, cocoa and tasty notes from barrel ageing, supple and balanced with a refreshing finish.

Colonial Estate Shiraz, Barossa Valley, Australia, 201737.00

The Explorateur Shiraz offers sweet aromas of blackberries, white pepper, liquorice and graphite. Full-bodied, powerful and rich.

Brouilly Domaine des Dames de la Roche, Jean Loron, Burgundy, France, 201739.00

This beautiful 12th-century property lies in the heart of the appellation. The seven hectares of vines with an average age of 45 years are planted on granite soils that suit the Gamay grape well. Classically vibrant summer-fruit bouquet with a typically light ripe, juicy palate.

Rolland & Gal Ribera del Duero, Castilla - Leon, Spain, 201650.00

The wine is aged in French oak barrels for about 10 months before final blending; about 15% of the blend is Merlot, which adds colour and flavour complexity. Aromas of cinnamon, lavender, and black cherry lead to a smooth-textured, concentrated and fleshy palate that shows elegance and silky tannins.

Big Max Cabernet Sauvignon, Napa, California, USA, 201752.00

Named after the last known brown bear in Northern California in the 60s. It has a big, bold taste that pairs perfectly with a juicy steak or bowl of pasta with a hearty red meat sauce. Aromas of smokey toasty spice from the year in oak and powerful rich layers of cherry and dark berries on the palate. The finish is long and lingering.

Make It Interesting

Pablo Old Vine Garnacha, Aragon, Spain, 201832.00

Garnacha has been the mainstay of wine production in the mountainous Calatayud region for hundreds of years. The grapes for this richly flavoured wine were hand-harvested from bush-trained vines, many of which are about 100 years old, grown in vineyards up to 800 metres above sea level. Shows ripe blueberry, blackberry and cherry fruit backed by a refreshing juicy finish.

Strofilia Mountain Fish Agiorgitiko Dry Red, Peloponnese, Greece, 201734.00

The nose shows notes of wild cherry and red fruits, whilst the palate is smooth, aromatic with a velvety finish punctuated by clove and vanilla spice. The wine is named after the 'mountain fish' that live in the stream that flows past the vineyards.

Feudi Salentini 125 Negroamaro del Salento, Puglia, Italy, 201637.00

This wine is ruby-red with purple hints and it has intense fragrances of wild berries, in particular mulberry and blueberry. On the palate, persistent fruity notes stand out, alongside a distinctive bitter note on the velvety finish.

Raimat Moli Cabernet Sauvignon Costers del Segre, Catalunya, Spain 201638.00

Powerfully aromatic, with dominating primary notes of forest berries and plums intermingling with balsamic, liquorice, vanilla and coffee notes, benefiting from well-integrated wood, giving a toasty, cocoa background. Elegant and full-bodied, with velvety tannins to provide a good structure and a long finish.



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Salentein Barrel Selection Malbec, Uco Valley, Mendoza, Argentina, 201745.00

Deep red-purple coloured wine, very intense nose with notes of ripe blackberry, blueberry and redcurrant, with subtle hints of violet. The silky palate has a crisp, balancing acidity which shows the fruit and floral notes backed by vanilla on the lingering finish. Barrel-aged for about a year in a mixture of new and seasoned French oak barrels prior to bottling.

Nederberg Motorcycle Marvel, Western Cape, South Africa, 2016 45.00

Winemaker at Nederburg for 33 years, Günter Brózel used his 250cc BSA motorcycle to take him quickly around the estate - he demanded exceptionally high standards! A blend of Grenache, Carignan, Shiraz, Mourvèdre and Cinsault (31%, 31%, 18%, 11% and 9% respectively) all hand-harvested. Fermented in open-topped tanks, the wine was matured in barrels, some French oak and none new, for about two years prior to bottling. Spicy hedgerow fruit on the nose, the palate is rich and intense with silky tannins.

Montepulciano d'Abruzzo, Organic, Torre dei Beati, Abruzzo , Italy, 2017 49.00

Fermentation takes place in steel vats, with a cold pre-maceration and a total maceration of 20 days, the wine is then aged for 12 months, half in 3,000 litre Slovenian oak casks, half in second-use French oak barriques. Shows complex fruit, lightly enriched by spicy notes and not overwhelmed by the wood ageing. Firm-bodied and smooth, balanced by the fine tannins, which, in combination with the natural minerality and the well measured acidity, contribute to a good finish.

Garage Wine Co Perverso NV, Maule Valley, Chile, NV50.00

This wine is full-bodied, but with soft red and black fruit flavours and some minty and spicy notes.

Glatzer Blaufrankisch Reserve, Carnunum, Austria, 201455.00

Robust, spicy red with a firm tannin structure and aromas of blackberries and violets, paired with an elegant herbal note.



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Make It Special

- Barbaresco 'Autinbej', Ca' Del Baio, Piedmont, Italy, 201655.00**
Rich and expressive with intense black cherry and blackcurrant aromas. Notes of licorice, wild herb, graphite and mocha, all wrapped around fine-grained tannins. Powerful but well-balanced with a long, elegant finish.
- Amarone Della Valpolicella Classico, Nicolis, Veneto, Italy, 201270.00**
This is a big rich wine with deep concentrated dried fruit, chocolate, spice and plum flavours. Ripe tannins and fresh acidity balance the intensity of flavour.
- Barolo Castiglione, Vietti, Piedimont, Italy, 201490.00**
Sweet red berries, freshly cut flowers, spices and mint are some of the many notes that grace the palate in a young Barolo with extraordinary finesse.
- Turriga, Isola Dei Nuraghi, Argiolas, Sardinia, Italy, 2015 110.00**
The benchmark red wine of Sardinia conceived by the Argiolas family and Giacomo Tachis. It would be an understatement to call this wine 'iconic'. Turriga is a rare Italian gem. Aromas of Morello cherry, mulberry, blackcurrant. Full bodied and concentrated with firm, powerful tannins yet a refined, sleek mouthfeel and a finish that never seems to end.
- Terra Di Lavoro Roccamonfina, Galardi, Campania, Italy, 2015 110.00**
Rich and expressive with intense black cherry and blackcurrant aromas. Notes of licorice, wild herb, graphite and mocha, all wrapped around fine-grained tannins. Powerful but well-balanced with a long, elegant finish.
- Catena Zapata, Atena Zapata, Malbec, Mendoza, Argentina, 2015140.00**
Packed with generous flavours of ripe red fruit and spices, this is a vibrant, full bodied intense Malbec. This vineyard (at 1,600 metres above sea level is one of the highest in the Uco Valley) delivers intense freshness and crisp acidity.
- Château Lagrange St Julien, Bordeaux, France, 2011..... 150.00**
Concentrated, structured, tannic, firm and built to age, this powerful, masculine St Julien is still young. Time and effort were needed before the earthy, coffee, blackberry, fresh herb and tobacco personality began to emerge. This demands at least 5-8 years in the cellar for everything to come together.



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Dessert Wines, Ports, Sherries & Liqueurs

	100 ml	Bottle
Dessert Wines		
Muscat de Rivesaltes.....	7.95	37.20
Chateau du Levant Sauternes	10.85	40.75
Recioto della Valpolicella C.N.....	17.10	85.50
Recioto di Soave a.S.....	17.20	85.80
Ports		
Warre's Heritage Ruby Port	5.90	44.10
Warre's LBV.....	7.70	57.60
Warre's Warrior Port	7.95	59.40
Warre's Otima 10 Years Taw.....	12.25	61.20
Quinta do Vallado 10 Years.....	14.50	72.00
Warre's Otima 20 Years Taw.....	19.80	99.00
Sherries		
Emilio L Dry Oloroso	6.30	47.25
Emilio L Bontania Dry.....	6.90	51.75
Liqueurs		
	ABV	50 ml
Cognac		
Hennessy VS.....	40%	9.00
Hennessy Fine de Cognac.....	40%	11.00
Remy Martin VSOP.....	40%	12.00
Hennessy XO	40%	40.00
Hennessy Paradis.....	40%	125.00
Armagnac		
Janneau VSOP	38%	11.00
Calvados		
Boulard.....	42%	11.75
Grappa		
Luigi Francoli 5 Year Old	41.5%	8.00



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Brooklands Hotel has more to offer than just a great dining experience:

BSpa

Immerse yourself in tranquil, indulgent and serene surroundings and prepare to be truly pampered in BSpa, on the third floor of the hotel. Our state of the art facilities include a hydrotherapy hot tub on the balcony overlooking the Mercedes-Benz World track with deep tissue massage jets as well as a meditation room with gently heated water beds. Our range of treatments offer the perfect balance between innovative and classical therapies and will leave you feeling relaxed, rejuvenated and energised.

BFit

The BFit gym is the perfect place to improve your cardio-vascular fitness, gain strength or maintain your overall health and well-being. With a range of equipment, as well as use of the sauna and steam rooms, membership of BFit will help you achieve your fitness goals.

Occasions

Brooklands Hotel is ideally positioned for bringing everyone together for a special occasion to remember. With our spacious and stylish event spaces together with a variety of private dining menus, we can host a range of occasions, from an intimate dinner to a large celebration.

Events

1907 restaurant, bar & grill also hosts a variety of special events throughout the year which include:

Mother's Day Lunch
Father's Day
Cocktail Master Classes
Boxing Day Lunch

Easter Lunch
Wine Tasting Evenings
Christmas Day Lunch
New Year's Eve

Accommodation

From modern furnishings and luxurious amenities to the fabulous designer bathrooms, our stylish rooms and suites feature everything you need for a relaxing stay. Furnished to the highest standard, each room boasts a 6 foot king size bed, complimentary waffle robe & slippers, floor to ceiling windows and a range of in-room entertainment. Our Super Suites each have their own balcony overlooking the mesmerising Mercedes-Benz World track - an ideal weekend getaway!

If you'd like to find out more about any aspect of Brooklands Hotel, please speak to a Team Player

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