



BROCKLEY HALL
BOUTIQUE HOTEL · SALTBURN

A LA CARTE AUTUMN MENU

Our Daily selection of Handmade Breads,
Served with Flavoured Butters

To Start

Pan Seared Scottish King Scallops,

Corn Puree, Sweetcorn and Chorizo Fricassee, Smoked Paprika Popcorn £20

Roast Baby Beetroots,

Crisp Puff Pastry, Confit Onion Puree, Yellison Goats Cheese, Balsamic Pearls £16

Poached Salmon Ballotine,

Fine Herbs, Lemon, Creme Fraiche, Seeded Cracker £18

Ham Hock and Blue Cheese Croquettes,

Piccalilli Sauce, Black Grape and Apple Micro Salad, Pickled Shallots £16,

Main Course

Slow Cooked Short Rib of Beef,

Rich Bourguignon Sauce, Beef Suet Pudding, Celeriac, Kale, Carrot £37

Roast Stone Bass,

Fondant Potato, Charred Baby Leeks, Jerusalem Artichoke, Shallot, Pan Juices £37

5 Spice Dusted Yorkshire Duck Breast,

Plum Sauce, Confit Duck Spring Roll, Pak Choi, Rice Noodles, Crispy Cabbage, Plum Gel £38

Butternut Squash and Puy Lentil Open Lasagne,

Crispy Sage, Hazelnut Crumble, Parmesan Veloute £26

Dessert

Apple Crumble and Custard Soufflé,

Toffee Sauce, Vanilla Creme Brûlée £15

(Please Allow 15 min)

Stem Ginger Parfait,

Poached Pear, Meringue Sticks, Ginger Streusel, Pear Jelly £14

Espresso Martini Mousse,

Vanilla Vodka Soaked Sponge, Dark Chocolate Sorbet £14

Brockley Hall Cheese Plate,

Grapes, Celery, Biscuits, Quince Jelly 3/£16 6/£25

Coffee and Handmade Petit Fours £5.50

If you have any special dietary requirements, including allergies,
please speak to your server before placing your order.

We cannot guarantee the 100% removal of all bones,
so we do advise caution when consuming our fish as they may contain bones.

