



BROCKLEY HALL
BOUTIQUE HOTEL · SALTBURN

A LA CARTE SPRING MENU

Our Daily selection of Handmade Breads,

Served with Flavoured Butters

To Start

Pan Seared Scottish King Scallops,

Chorizo, Asparagus, Granny Smith's £22

Rich Oxtail Ravioli,

Pickled Carrot, Bone Marrow Crumb £19

Caramelised Onion Mousse,

Onion Textures, Savoury Granola, Radish, Linseed Tuille £17

Beetroot Cured Scottish Salmon,

Nori, Wasabi, Salmon Skin Crisp £18

Main Course

North Atlantic Halibut,

Seafood Chowder, Confit Ratte Potatoes, Parsley, Samphire £40

Yorkshire Lamb Cannon,

Braised Lamb Shepherds Pie, Broccoli Puree, Anchovy Crumb, Red Wine Jus £42

Slow Cooked Belly Pork,

King Scallop, Burnt Apple, Boulangère Potato, Carrot £39

Truffle & Parmesan Gnocchi,

Salsify, Spinach, Wild Mushrooms £28

Dessert

Sticky Toffee Pudding Soufflé,

Toffee Sauce, Natural Yogurt Ice Cream £16

(Please Allow 15 min)

Poached Forced Yorkshire Rhubarb,

Vanilla Panna Cotta, Meringue, Rhubarb Parfait, Stem Ginger £15

70% Dark Chocolate & Lime Mousse,

Lime Gel, Madagascan Vanilla Ice Cream, Chocolate Brownie £15

Brockley Hall Cheese Plate,

Grapes, Celery, Biscuits 3/£16 6/£25

Coffee and Handmade Petit Fours £5.75

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.

