



BROCKLEY HALL
BOUTIQUE HOTEL · SALTBURN

A LA CARTE WINTER MENU

Our Daily selection of Handmade Breads,
Served with Flavoured Butters

To Start

Pan Seared Scottish King Scallops,

Parsnip Puree, Pomegranate Dressing, Crispy Parsnip £21

Roast pigeon Breast,

Beetroot, Apple and Sloe Gin Ketchup, Beetroot Tartare, Kale £16

Wild Salmon and Lobster Ravioli,

Lobster Bisque, Caviar, Samphire £18

Carrot and Feta Cheese Arancini,

Carrot Velouté, Cumin Roast Carrot, Carrot Top Oil £16

Main Course

Pan Seared Loin of North Yorkshire Venison,

Rich Venison Stew, Creamed Potato, Parsley Crumb, Celeriac Fondant, Cavolo Nero £39

Pork Two Ways: Slow Cooked Belly, Seared Pork Fillet,

Jerusalem Artichoke, Roast Shallot, Apple Puree £38

North Atlantic Cod Loin,

Confit Leeks, Puy Lentils, Pickled Girolles, Scottish Mussels £38

Lightly Spiced Butternut Squash Strudel,

Bombay Potatoes, Crispy Onion Bhaji Strings, Coriander and Mint Dressing £27

Dessert

Pistachio Soufflé,

White Chocolate Ice Cream, Dark Chocolate Sauce £15

(Please Allow 15 min)

Blood Orange and Vanilla Panna Cotta,

Seeded Granola, Caramelised Grapefruit and Blood Orange, Grapefruit Curd £14

Tonka Bean Arctic Roll,

Mulled Winter Fruits, Almond Tuile £14

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.

