

BROCKLEY HALL HOTEL A LA CARTE MENU

STARTERS

Tandoori Scottish King Scallops £22.95

Lentil Dahl, Roast Chickpeas, Raita Powder **GF**

Pan Seared King Oyster Mushroom £16.95

Crispy Gruyere Gnocchi, French Onion Broth, White Onion Puree

Sticky Belly Pork £17.95

Pork, Ginger and Spring Onion Dumpling, Pork Scratching Crumb **GF**

Oysters Rockefeller £15.95

Spinach, Parmesan, White Wine

MAINS

Pan Roast Duck Breast £40.95

Confit Duck Potato Rosti, Poached Figs, Braised Fennel, Kalettes, Red Wine Jus **GF**

Seared Stone Bass Fillet, £41.95

Fondant Potato, Chorizo and Cannellini Bean Stew, Clams, Samphire **GF**

Seared North Yorkshire Venison Loin £43.95

Venison Suet Pie, Salt baked Celery, Shallots, Pickled Red Cabbage Gel, Venison Jus

Root Vegetable Pithivier £23.95

Butternut Squash, Parmentier Potato, Charred Tenderstem Broccoli, White Wine Sauce **V,VE**

DESSERTS

Granny Smith Apple Tarte Tatin £14.50

Madagascan Vanilla Ice Cream, **GF V**

Sticky Toffee Pudding Souffle £15.50

Toffee Crumble Ice Cream, Toffee Sauce **GF V**

Please allow at least 15 minutes for your Souffle

Heather Honey and Glendronach Whiskey Mousse £14

Raspberry Gel, Pinhead Oat Tuile.

Brockley Hall Cheese Plate

3 Cheeses £17.00 6 Cheeses £27.00

Grapes, Celery & Biscuits **GF**



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.

