

BROCKLEY HALL HOTEL A LA CARTE MENU

STARTERS

Panfried Scottish King Scallops £22.95

Celeriac Remoulade, Celeriac Puree, Chestnut **GF**

Goats Cheese & Spinach Ravioli £16.95

Romesco Sauce, Parmesan Crisps **V**

Pan Roast Pigeon £16.95

Port Poached Fig, Beetroot Textures. **GF**

Wild Mushroom Arancini £15.95

Cauliflower Puree, Autumn Truffle, Hazelnut Dressing. **V**

MAINS

Pressed Daube of Beef £39.95

Grain Mustard Mashed Potato, Roscoff Onion Tart Tatin, Hispi Cabbage with Pancetta & Pork Scratching Crumb

Pan Roast Halibut Loin, £41.95

Pumpkin Puree, Mussels, Potato Rosti, Samphire, Girolles & Beurre Blanc **GF**

North Yorkshire Venison Loin £42.95

Venison Crumble, Potato Terrine, Carrot Puree, Cavolo Nero, Red Wine Jus

Roast Crown Prince Squash £22.95

Puy Lentils, Parmesan Gnocchi, Roast Shallots **V,VE**

DESSERTS

Banoffee Tart £14

Banana Parfait, Caramelised Banana, Toffee Cream **V**

Blackberry & Damson Crumble Souffle £15.50

Meadowsweet Ice Cream, **V**

Please allow at least 15 minutes for your Souffle

Glazed Honey Cake £14

Burnt Honey Cream, Whisky Ice Cream, Honeycomb **V**

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.

