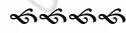


7 COURSE TASTING MENU £95

Winter

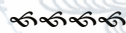
Amuse Bouche



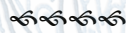
Our Daily Selection of Handmade Breads Served with Flavoured Butters



Tandoori Scottish King Scallops,
Lentil Dahl, Roast Chick Peas, Raita Powder



Sticky Belly Pork,
Pork, Ginger and Spring Onion dumpling, Pork Scratching Crumb



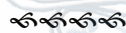
Seared Stoned Bass Fillet,
Fondant Potato, Chorizo and Cannellini Stew, Clams, Samphire



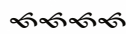
Seared North Yorkshire Venison Loin,
Venison Suet Pie, Salt Baked Celeriac, Shallots, Pickled Red Cabbage Gel, Venison Juice



Pre-dessert



Sticky Toffee Pudding Soufflé,
Toffee Crumble Ice Cream, Toffee Sauce



Brockley Hall 6 Cheese Plate, (Supplement) £27

Grapes, Celery, Biscuits, Quince Jelly



Coffee and Handmade Petite Fours

All Guests on the table must participate

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.