

7 COURSE TASTING MENU £95

Winter

Amuse Bouche

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Our Daily Selection of Handmade Breads Served with Flavoured Butters

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

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

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

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

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Pre-dessert

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

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Brockley Hall 6 Cheese Plate, (Supplement) £27

Grapes, Celery, Biscuits, Quince Jelly

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### 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.

