



BROCKLEY HALL
BOUTIQUE HOTEL · SALT BURN

7 COURSE TASTING MENU £89

Spring

Amuse Bouche



Our Daily Selection of Handmade Breads Served with Flavoured Butters



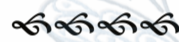
Beetroot Cured Scottish Salmon,

Nori, Wasabi, Salmon Skin Crisp



Rich Oxtail Ravioli,

Pickled Carrot, Bone Marrow Crumb



North Atlantic Halibut,

Seafood Chowder, Confit Ratte Potatoes, Parsley, Samphire



Yorkshire Lamb Cannon,

Braised Lamb Shepherds Pie, Broccoli Puree, Anchovy Crumb, Red Wine Jus



Pre-dessert



Sticky Toffee Pudding Soufflé,

Toffee Sauce, Natural Yogurt Ice Cream



Brockley Hall Cheese Plate, (Supplement) 3/£16 6/£25

Grapes, Celery, Biscuits



Coffee and Handmade Petite Fours

All Guests on the table must participate

