



BROCKLEY HALL
BOUTIQUE HOTEL · SALTBURN

7 COURSE TASTING MENU £89

Add 6 perfectly selected wines to pair your meal for £65 pp

SPRING

Amuse Bouche

Davenport Limney Sparkling, East Sussex



Our Daily Selection of Handmade Breads Served with Flavoured Butters



Beetroot Cured Scottish Salmon,

Nori, Wasabi, Salmon Skin Crisp

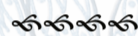
Little Beauty, Sauvignon Blanc, New Zealand



Rich Oxtail Ravioli,

Pickled Carrot, Bone Marrow Crumb

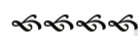
Velvet, Pittnauer, Burgenland



North Atlantic Halibut,

Seafood Chowder, Confit Ratte Potatoes, Parsley, Samphire

Albariño Abadia de San Campio, Terras Gauda, Rias Baixas, Spain



Yorkshire Lamb Cannon,

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

Barbera d'Alba Superiore "Madama" Gagliardo 2020, Piemonte



Pre-dessert



Sticky Toffee Pudding Soufflé,

Toffee Sauce, Natural Yogurt Ice Cream

Montbazillac, Domaine de l'Ancienne Cure



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

Grapes, Celery, Biscuits



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.

