



BROCKLEY HALL
BOUTIQUE HOTEL · SALTBURN

7 COURSE TASTING MENU £85

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

WINTER

Amuse Bouche

Davenport Limney Sparkling, East Sussex



Our Daily Selection of Handmade Breads Served with Flavoured Butters



Wild Salmon and Lobster Ravioli,

Lobster Bisque, Caviar

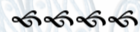
Little Beauty, Sauvignon Blanc, New Zealand



Roast Pigeon Breast,

Beetroot, Apple and Sloe Gin Ketchup, Beetroot Tartare, Kale

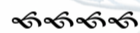
Velvet, Pittnauer, Burgenland



North Atlantic Cod Loin,

Confit Leeks, Puy Lentils, Pickled Girolles, Scottish Mussels

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



Pan Seared Loin of North Yorkshire Venison,

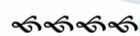
Rich Venison Stew, Creamed Potato, Parsley Crumb, Celeriac Fondant, Cavolo Nero

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



Pre-dessert

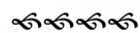
Blood Orange and Vanilla Panna Cotta



Pistachio Soufflé,

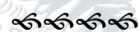
White Chocolate Ice Cream, Dark Chocolate Sauce

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.

