



BROCKLEY HALL
BOUTIQUE HOTEL • SALT BURN

7 COURSE TASTING MENU £85

WITH WINE PAIRING £150

Our wine pairing is designed to enhance the flavours of our dishes

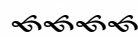
SUMMER

Amuse Bouche

Davenport Limney Sparkling, East Sussex



Our Daily Selection of Handmade Breads Served with Flavoured Butters



Goats Cheese, Bocconcini and Aged Parmesan Ravioli

Sun Ripened Tomato and Basil Dressing

Little Beauty, Sauvignon Blanc, New Zealand



Roast Wood Pigeon Breast,

Baby Beetroot, D'Agén Prune Puree, Hazelnut, Beetroot Crisps

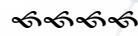
Velvet, Pittnauer, Burgenland



Sea Reared Trout,

Whitby Crab Remoulade, Lobster Bisque, Ratte Potato, Broad Beans, Asparagus

Montagny 1er Cru Les Grappes d'Or, Domaine Feuillat Juillot, Burgundy



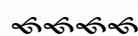
Yorkshire Lamb Loin,

Pressed New Potatoes and Chives, Roast Baby Aubergine, Yellow Courgette, Semi Dry Tomato, Lamb and Herb Jus

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



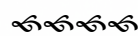
Pre-dessert



Raspberry Soufflé,

White Chocolate and Pistachio Ice Cream, Oat Tuile

Montbazillac, Domaine de l'Ancienne Cure



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

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.

