



BROCKLEY HALL
BOUTIQUE HOTEL · SALT BURN

7 COURSE TASTING MENU £85

Spring

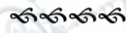
Amuse Bouche



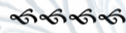
Our Daily Selection of Handmade Breads Served with Flavoured Butters



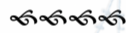
Spinach and Ricotta Ravioli,
White Wine Butter Sauce, Grilled Asparagus



Steak Tartare,
Confit Egg Yolk, Crispy Capers, Sourdough Crackers



Butter Poached North Sea Wild Halibut,
Pea and Spinach Puree, Fresh Pea Pods, Lemon Velouté , Wild Garlic Oil, Squid Ink Tuile



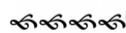
Herb Crusted Rack of North Yorkshire Lamb,
Lancashire Hotpot, Sheffield Forge Cauliflower Cheese, Broad Beans, Lamb Jus



Pre-dessert



Yorkshire Forced Rhubarb & Stem Ginger Trifle,
Poached Rhubarb, Sticky Ginger Cake, Panna Cotta



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.

