



BROCKLEY HALL
BOUTIQUE HOTEL • SALT BURN

A LA CARTE SPRING MENU

Our Daily selection of Handmade Breads,
Served with Flavoured Butters

To Start

Steak Tartare,

Confit Egg Yolk, Crispy Capers, Sourdough Crackers £17

Pulled King Oyster Mushroom Tacos,

Pickled Red Onions, Avocado Crema, Tomato Salsa £15

Pan Seared Shetland King Scallops,

Celeriac, Apple, Doreen's Black Pudding, Pork Scratching Crumb £20

Spinach and Ricotta Ravioli,

White Wine Butter Sauce, Grilled Wye Valley Asparagus £16

Main Course

Herb Crusted Rack of North Yorkshire Lamb,

Lancashire Hotpot, Sheffield Forge Cauliflower Cheese, Broad Beans, Lamb Jus £38

Roast Yorkshire Venison Loin,

Pressed Potato and Venison Shoulder Terrine, Carrot puree, Chantenay Carrots, Venison Jus £38

Butter Poached North Sea Wild Halibut,

Pea and Spinach Puree, Fresh Pea Pods, Lemon Velouté, Wild Garlic Oil, Squid Ink Tuile £36

Braised Puy Lentils,

Roasted Heritage Carrots, Carrot Top Pesto, Onion Petals, Baked Jerusalem Artichokes £26

Dessert

Yorkshire Forced Rhubarb & Stem Ginger Trifle,

Poached Rhubarb, Sticky Ginger Cake, Panna Cotta £14

72% Dark Chocolate Delice,

Macadamia Nuts, Porn Star Martini Sorbet £14

Classic Tart Tatin,

Calvados Ice Cream £13

Brockley Hall Cheese Plate,

Grapes, Celery, Biscuits, Quince Jelly 3/£16 6/£25

Coffee and Handmade Petite Fours £5.50

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.

