

BROCKLEY HALL HOTEL A LA CARTE MENU

STARTERS

Scottish King Scallops £22.95

Cauliflower 3 ways, Smoked Bacon Crumb

Steak Tartare £16.95

Confit Egg Yolk Puree, Beef Fat Hash Brown, Pickled Radish. **GF**

Pork, Ginger and Spring Onion Gyozas £15.95

Ginger and Chili Broth, Crispy Shallots, Micro Coriander

Leek and Parmesan Arancini £15.95

Tomato Sauce, Kale Pesto. **V**

MAINS

Pan Seared Yorkshire Lamb Loin £41.95

Heritage Carrot, Savoury Granola, D'agen Prune Puree, Lamb Croquette, Crispy Potato,
Purple Sprouting Broccoli, Red Wine Jus

Roast Turbot, £39.95

Watercress Velouté, New Potato and Chive Terrine, Asparagus, Mussels, Spinach, Caviar **GF**

Seared North Yorkshire Venison Loin £43.95

Venison Suet Pie, Salt baked Celeriac, Shallots, Pickled Red Cabbage Gel, Venison Jus

Wild Mushroom Strudel £23.95

Pearl Barley Risotto, Charred Spring Onion, King Oyster Mushroom **V,VE**

DESSERTS

Yorkshire Forced Rhubarb Mille Feuille £14.00

Rhubarb Crumble Ice Cream. **V**

Pasion Fruit Souffle £15.50

Porn Star Martini Sorbet, Prosecco **GF V**

Please allow at least 15 minutes for your Souffle

Milk Chocolate, Marshmallow and Raspberry Bar £14

Tea and Biscuit Ice Cream, Raspberry Tuile.

Brockley Hall Cheese Plate

3 Cheeses £17.00 6 Cheeses £27.00

Grapes, Celery & Biscuits **GF**



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.

