



**BROCKLEY HALL**  
BOUTIQUE HOTEL · SALTBURN

## 7 COURSE TASTING MENU £99

# Spring

### Amuse Bouche



Our Daily Selection of Handmade Breads Served with Flavoured Butters



### Scottish King Scallop,

Cauliflower 3 ways, Smoked Bacon Crumb



### Steak Tartare,

Confit Egg Yolk Pure, Beef Fat Hash Brown, Pickled Radish



### Roast Turbot,

Watercress Veloute , New Potato and Chive Terrine, Asparagus, Mussels, Spinach, Caviar



### Pan Seared Yorkshire Lamb Loin

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

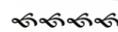


### Pre-dessert



### Passion Fruit Soufflé,

Porn Star Martini Sorbet, Prosecco



### Brockley Hall 6 Cheese Plate, (Supplement) £27

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.

