



BROCKLEY HALL
BOUTIQUE HOTEL • SALT BURN

7 COURSE VEGAN TASTING MENU £79

SPRING 2023

Amuse Bouche



Handmade Breads with Flavoured Vegan Spread



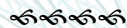
Beetroot Tartare,

Multi Seeded Cracker, Pickled Onion Rings



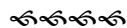
Vegan Cheese Croquette,

Tomato Fondue



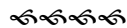
Textures of Butternut Squash,

Pan Fried Tofu



Lentil & Spelt Dahl,

Potato Samosas, Cauliflower and Onion Bhaji

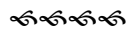


Pre-dessert,



Sorbet,

Poached Forced Yorkshire Rhubarb, Homemade Granola



Chocolate Bomb,

Raspberry Compote



Brockley Hall Vegan Cheese Board (Supplement) 6/£19.50

Grapes, Celery, Biscuits, Rhubarb Chutney



Coffee and Handmade Petite Fours

24 Hour Pre-Booking required for this menu
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