



**BROCKLEY HALL**  
BOUTIQUE HOTEL · SALTBURN

## **7 COURSE TASTING MENU WITH WINE PAIRING £155**

### **SPRING**

#### **Amuse Bouche**

Davenport Limney Sparkling, East Sussex



Our Daily Selection of Handmade Breads Served with Flavoured Butters



#### **Scottish King Scallop,**

Cauliflower 3 ways, Smoked Bacon Crumb

Little Beauty, Sauvignon Blanc, New Zealand



#### **Steak Tartare,**

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

Shiraz Grenache Mataro, Langmeil, Australia



#### **Roast Turbot,**

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

Albariño Abadia de San Campio, Terras Gauda, Rias Baixas, Spain



#### **Pan Seared Yorkshire Lamb Loin**

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

Barbera d'Alba Superiore "Madama" Gagliardo 2020, Piemonte



#### **Pre-dessert**



#### **Passion Fruit Soufflé,**

Porn Star Martini Sorbet, Prosecco

Tio Pepe Fino Sherry,



#### **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.

