

Brockencote Hall Dinner Menu

LEEK AND POTATO velouté, smoked cheddar custard, crispy leek and potato (SU-M-E)**

Corn fed **CHICKEN** terrine, variations of garden carrot, poached apricot, candied walnut (NU-MU-SU)

Crispy **POLENTA** chips, king oyster mushroom, mushroom ketchup, rosemary (E-M-SU)

Charred Cornish **MACKEREL**, fermented kohlrabi broth, remoulade, chervil (F-M-E)

Worcester **DUCK** offal raviolo, confit garden tomatoes, cherry tomato consommé, sherry (G-E-M-SU)**
(Supplement £5.00)

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Pan fried **GURNARD**, red pepper escabeche, roasted fennel hearts (F-SU-M)

Pan roast **GUINEA FOWL** breast, leg rilette, pot roast celeriac, prunes, kale (M-MU-SU)

Pan fried **PORK** fillet, crispy belly, roast butternut squash, salted seeds, sage (MU-M-G-SU) **

Toasted **FREGOLA**, textures of garden sweetcorn, basil, chilli jam (G-M-SU)

Pan roast **HALIBUT**, Morteau sausage, borlotti bean cassoulet, salty fingers (F-M-SU) (Supplement £8.00) **

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Iced **LEMON** parfait, toasted meringue, yogurt sorbet, pine nuts (NU-G-M-E)

WHITE CHOCOLATE cremeaux, Brockencote honey, textures of raspberry (M-SU-G) **

APPLE and brown butter cake, Sauternes pickled apple, bay leaf ice cream (G-M-E)

Brilliant savarin cheesecake, white chocolate aero, **BLACKBERRY** and dark rum sorbet, lime (M-E-SU) (Supplement £5.00)

Selection of 4 British and European **CHEESES**, crackers and condiments (SU-NU-G-M-C)**

Selection of 6 British and European **CHEESES**, crackers and condiments (SU-NU-G-M-C) (Supplement £5.00)

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Coffee & homemade petits fours £5.95 per person

Two course menu £46.45 per person / Three course menu £59.95 per person

Should you wish to enjoy a tasting experience chef has selected 6 dishes **

This menu is designed to be taken by the whole table at £79.00 per person,

A flight of wines by the glass is available to accompany the tasting menu at £50.00 per person

A discretionary service charge of 10% will be automatically added to your bill

If you have any food allergies or intolerances, please talk to a member of the team before ordering.

F=Fish / E=Egg / L=Lupin / MO=Molluscs / S=Soya / M=Milk / C=Celery / MU=Mustard

G=Gluten / P=Peanuts / SE=Sesame / NU=Tree Nuts / CR=Crustaceans / SU=Sulphur Dioxide

Brockencote Cellar


Food is our passion; wine is our pleasure

by the glass...

SPARKLING

		Bottle	150ml
001C	VEUVE CLICQUOT PONSARDIN ~ Yellow Label, Brut. 	£75.00	£15.00
001R	VEUVE CLICQUOT PONSARDIN ~ Rosé Brut. 	£85.00	£17.00
03S	PROSECCO DE' SALICI ~ Col de' Salici, Italy.	£40.50	£9.50

WHITE

			Bottle	175ml	250ml
240	SANTA ALEGRA ~ Sauvignon Blanc, Central Valley.	2018	£25.00	£6.50	£8.50
204	DEAKIN ESTATE ~ Chardonnay, Australia.	2019	£27.00	£7.20	£9.20
170	TERRE DEL NOCE ~ Pinot Grigio, Italy.	2020	£28.00	£7.40	£9.40
162	RÉVÉLATION ~ Viognier, France.	2018	£30.00	£7.90	£10.50
190	WHITE RABBIT ~ Riesling, Germany.	2018	£32.00	£8.50	£11.00
217	NIEL JOUBERT ~ Chenin Blanc, Paarl. 	2020	£26.00	£6.90	£8.90

RED

			Bottle	175ml	250ml
618	MANCURA ~ Merlot, Central Valley, Chile	2016	£25.00	£6.50	£8.50
528	ANGELO ~ Nero D'avola, Sicilia	2018	£28.00	£7.40	£9.40
607	THORNE HILL ~ Shiraz-Cabernet, Australia.	2018	£28.00	£7.40	£9.40
539	CONDE VALDEMAR ~ Tempranillo, Spain.	2019	£33.50	£8.80	£11.30
629	FINCA LA COLONIA ~ Malbec, Mendoza.	2019	£28.50	£7.50	£9.50

ROSÉ

			Bottle	175ml	250ml
WO2	TORMARESCA ~ CALAFURIA ROSATO ~ Puglia, Italy	2019/20	£35.00	£8.55	£12.05
309	PINOT GRIGIO ~ Mannara, Sicily	2018	£29.00	£7.75	£9.75
	CARTE NOIR ~ Provence		£55.50	£11.00	£18.50

by the bottle...

Our exceptional wine cellar showcases a selection of fine wines from around the world.

Please speak with our sommelier to view our full wine list.