

Brockencote Hall Lunch Menu

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

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

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

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

Worcester **DUCK** offal ravioli, confit garden tomatoes, cherry tomato consommé, sherry (G-E-M-SU) **

(Supplement £5.00)

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

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

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

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 nut kernels (NU-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 aéro, **BLACKBERRY** and dark rum sorbet, lime (M-E-SU)

(Supplement £5.00)

Selection of 3 British and European **CHEESES**, crackers and condiments (SU-NU-G-M) **

Selection of 5 British and European **CHEESES**, crackers and condiments (SU-NU-G-M) Supplement £5.00

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Coffee & homemade petits fours £5.95 per person

Two course menu £33.00 per person / Three course menu £44.50 per person

Should you wish to enjoy a tasting experience chef has selected 5 dishes ** This menu is designed to be taken by the whole table at £55.00 per person, A flight of wines by the glass is available to accompany the tasting menu at £40.00 per person

ALLERGEN INDEX

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
121V	VEUVE CLICQUOT VINTAGE BLANC 2008.		£120.00	
03S	PROSECCO DE' SALICI ~ Col de' Salici, Italy.		£40.50	£9.50

WHITE

Bottle 175ml 250ml

240	SANTA ALEGRA ~ Sauvignon Blanc, Central Valley.	2020	£25.00	£6.50	£8.50
204	DEAKIN ESTATE ~ Chardonnay, Australia.	2020	£27.00	£7.20	£9.20
162	RÉVÉLATION ~ Viognier, France.	2020	£30.00	£7.90	£10.50
190	WHITE RABBIT ~ Riesling, Germany.	2020	£32.00	£8.50	£11.00
170	TERRE DEL NOCE ~ Pinot Grigio, Italy.	2020	£28.00	£7.40	£9.40

RED

Bottle 175ml 250ml

618	MANCURA ~ Merlot, Central Valley, Chile	2020	£25.00	£6.50	£8.50
528	ANGELO ~ Nero D'avola, Sicilia	2020	£28.00	£7.40	£9.40
607	THORNE HILL ~ Shiraz-Cabernet, Australia.	2020	£28.00	£7.40	£9.40
467	BADET-CLÉMENT RÉVÉLATION ~ Pinot Noir, France.	2020	£30.00	£7.90	£10.50
629	FINCA LA COLONIA ~ Malbec, Mendoza.	2020	£28.50	£7.50	£9.50

ROSÉ

Bottle 175ml 250ml

WO2	TORMARESCA ~ CALAFURIA ROSATO ~ Puglia, Italy	2020	£35.00	£8.55	£12.05
309	PINOT GRIGIO ~ Mannara, Sicily	2020	£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.