

Brockencote Hall Lunch Menu

Roasted Jerusalem **ARTICHOKE** soup, white balsamic dressing (M,SU)

Dressed Devonshire **CRAB**, baked garden radish, crispy noodles (CR-G- E) **supplement £4.00**

Textures of Brockencote **BEETROOT**, Berkswell cheese custard, cabernet sauvignon vinegar (M-SU-NU-E) **

HAM hock terrine, golden raisins, Granny Smith, wood sorrel (MU- SU)

BEEF tartar, charred roscoff onion, crispy shallots, nasturtium (M-MU-SU-G) ** **supplement £4.00**



Brockencote garden **SALAD**, compressed baby gem, celeriac, carrots, chive, white wine veloute (SU-M-MU)

Variations of **PORK**, brown butter celeriac, garden apples, hispi cabbage, Madeira jus (MU-SU-M)**

Pan fried **COD**, confit leeks, smoked potato velouté, crispy potatoes (F-SU-M)

Roast **MONKFISH** tail, mussels, curried cauliflower, samphire (F-M-SU-MO) ** **supplement £6.00**

10-hour braised blade of **BEEF**, garden heritage carrots, truffle mash, parsley, Port jus (M-SU-MU)



Iced **BLACKBERRY** parfait, dressed blackberries, meringue, blackberry and liquorice sorbet (G-E-M)

Rose geranium panna cotta, Brockencote **HONEY** cake, yoghurt sorbet, honeycomb (M-G-E)

Dark **CHOCOLATE** creameux, hazelnut vinegar caramel, praline ice cream, fig puree (M-E-NU-SU-G) ** **supplement £3.00**

COFFEE and white chocolate mousse, brown butter parsnip, parsnip ice cream (G-E-M)

Plated selection of 4 British and European cheese, crackers and condiments (NU-SU-G-M-C)



Coffee & homemade petits fours £4.95 per person

Two course menu £29.50 per person / Three course menu £39.50 per person

Should you wish to enjoy a tasting experience chef has selected five dishes ** This menu is designed to be taken by the whole table at £50.00 per person, A flight of wines by the glass is available to accompany the tasting menu at £40.00 per person

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

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
004C	"R" DE RUINART ~ Brut. 	£85.00	£17.00
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	MANCURA ~ Sauvignon Blanc, Central Valley. 	2018	£25.00	£6.50	£8.50
217	NIEL JOUBERT ~ Chenin Blanc, South Africa. 	2018	£26.00	£6.90	£8.90
204	THORNE HILL ~ Chardonnay-Semillon, Australia.	2017	£27.00	£7.20	£9.20
170	TERRE DEL NOCE ~ Pinot Grigio, Italy.	2018	£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

RED

			Bottle	175ml	250ml
618	MANCURA ~ Merlot, Central Valley, Chile	2016	£25.00	£6.50	£8.50
607	THORNE HILL ~ Shiraz-Cabernet, Australia.	2017	£28.00	£7.40	£9.40
528	ANGELO ~ Nero D'avola, Sicilia	2017	£28.00	£7.40	£9.40
539	RIOJA PROMESA CRIANZA ~ Tempranillo, Spain.	2016	£33.50	£8.80	£11.30
467	BADET-CLÉMENT RÉVÉLATION ~ Pinot Noir, France.	2017	£30.00	£7.90	£10.50

ROSÉ

			Bottle	175ml	250ml
300	BLANC DE NOIR ~ BUITENVERWACHTING, South Africa. 	2017	£28.00	£7.40	£9.40
309	PINOT GRIGIO ~ Mannara, Sicily, Italy.	2017	£29.00	£7.75	£9.75
302	MINUTY PRESTIGE ~ Côtes de Provence Rosé, France	2018	£39.00	£9.50	£13.40

by the bottle...

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

Please scan our unique QR code on your smart phone to view our full wine list. Please speak with our sommelier to view a printed copy of our full wine list.

