

Brockencote Hall Sunday Lunch Menu

WHITE CRAB ravioli, bisque, chive (G, E, M, SU, CR)

Braised new season **CARROT**, carrot top pesto, orange hazelnuts, summer truffle (NU, M, SU)

Charred **MACKEREL**, lovage tartare, garden gooseberry jam, amla chilled velouté (F, SU)

Confit **CHICKEN** terrine, poached apricots, mustard, sourdough, chickweed (MU, SU, G)

RABBIT liver parfait, rhubarb jam, kohlrabi remoulade, bacon and onion crumb (G, E, SU, M)



Roast sirloin of **BEEF**, roast potatoes, crushed roots, Yorkshire pudding, Port jus (M, E, SU)

Roast leg of **LAMB**, shoulder rosti, confit cherry tomatoes, artichokes, tomato vine jus (SU, M)

Roast cornfed **CHICKEN** breast, mash, confit fennel, cavolo nero (SU, M, MU)

Pan roasted **COD** loin, macerated Brockencote heritage tomatoes, saute Ratté potatoes, sauce vierge (F, SU, G)

Truffle **POLENTA** and potato cake, summer vegetable and soft herb barigoule (M, E, G, SU)



Brockencote Iced **HONEY** parfait, textures of raspberry, lemon balm sherbet, shortbread (M, E, SU, G)

Caramelised **PINEAPPLE**, lime curd, coconut sorbet, candied walnuts, coriander (M, E, SU, NU)

72% dark **CHOCOLATE** and cherry gateau (M, E, NU, G) **supplement £5.00**

Macerated English **STRAWBERRIES**, lovage diplomate, sablé Breton, vanilla ice cream (SU, E, M, G)

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



Coffee & homemade petits fours

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
001C	VEUVE CLICQUOT PONSARDIN ~ Yellow Label, Brut. 	£15.00	£75.00
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	
035	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	DEAKIN ESTATE ~ Chardonnay, Australia.	2019	£27.00	£7.20	£9.20
170	TERRE DEL NOCE ~ Pinot Grigio, Italy.	2018	£28.00	£7.40	£9.40
170	PULENTA ESTATE ~ Pinot Gris, Argentina.	2018	£29.00	£7.15	£10.05
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
539	RIOJA PROMESA CRIANZA ~ Tempranillo, Spain.	2016	£33.50	£8.80	£11.30
607	THORNE HILL ~ Shiraz-Cabernet, Australia.	2018	£28.00	£7.40	£9.40
528	ANGELO ~ Nero D'avola, Sicilia	2017	£28.00	£7.40	£9.40
467	BADET-CLÉMENT RÉVÉLATION ~ Pinot Noir, France.	2019	£30.00	£7.90	£10.50
629	FINCA LA COLONIA ~ Malbec, Mendoza.	2019	£28.50	£7.50	£9.50

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
WO2	Tormaresca - Calafuria Rosato, Puglia, Italy`	2019/20	£35.00	£8.55	£12.05



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.