

Desserts

Apple crumble slice with peanut butter ice cream
£6 N

Vegan selection GF WF DF V Ve
Peanut butter ice cream **£2.5 N**
Raspberry and sorrel sorbet **£2.2**

Dessert wine

Domaine Piquemal Muscat de Riversaltes, France
100ml £6.5

After dinner drinks

Graham's 10 year old Tawny Port 50ml **£5**
Remy Martin VSOP Cognac 50ml **£11**
Baileys 50ml **£3.5**
Disaronno Amaretto 50ml **£4.2**
Glenmorangie 10 50ml **£7.5**
Espresso Martini **£7**



Brocco
KITCHEN

JOIN US EVERY DAY FOR
FEEL-GOOD, FRESH FOOD

EVENING MENU

Served 6pm-10pm
(last orders 9pm)



What's on your plate?

We try hard to cater for every kind of diet. Please ask if there's anything we can change for you. If you have an allergy, full information is available about all our dishes.

GF = gluten free WF = wheat free DF = dairy free V = vegetarian
Ve = vegan N = contains nuts

**all ice creams and sorbets are free from unnatural flavourings and additives, hydrogenated fats, egg, palm oil and gluten

One team

We have a one-team philosophy so all tips are shared equally among our team.

**Free-from menu
Autumn 2018**

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Nibbles

Roasted garlic hummus, marinated olives
and seeded crispbread*
£6 DF V Ve

Olives
£2.5 GF WF DF V Ve

Freshly baked bread* and rapeseed oil
£2.5 DF V

Yorkshire salted popcorn
£2.5 GF WF DF V Ve

Yorkshire sweet ham and pickle crisps
£1.5 GF WF DF

Sharing small plate smorgasbord

We suggest 2 small plates per person and sides to share. Dishes arrive as they're prepared.

The Hunter

Venison haunch, roasted beetroot and
maple glazed carrots **£12 GF WF DF**

Braised beef cheek tacos with pickled red onions
and coriander **£9 DF**

Pork ribeye steak, cauliflower piccalilli
and parsnip crisps **£10 GF WF DF**

Swedish meatballs and jus with
pickled red cabbage **£9 DF**

The Fisher

Pan-fried seabass with a butternut squash
and cannellini bean cassoulet **£11 GF WF DF**

Seared scallops, apple and black olive crumble
£13 GF WF DF

Roasted cod fillet, confit chicken wings,
artichoke crisps and wild mushrooms
£12 GF WF DF

Garlic and chilli king prawns, roasted tomatoes
and herb croutons* **£10 DF**

Warm smoked trout salad, herb potatoes, fennel
and beetroot **£12 GF WF DF**

The Gardener

Roasted Jerusalem artichokes, artichoke purée,
wild mushrooms and truffle oil **£9 GF WF DF V Ve**

Cauliflower steak, pickled raisins, roasted onion
purée and walnuts **£8 GF WF DF V Ve N**

Baked celeriac, poached egg and kale crisps
£8 GF WF DF V

On the side

Triple cooked chips *DF*

Seasonal greens *GF WF DF V*

Sweet potatoes *GF WF DF V*

All at £3.5

Please note all dishes are prepared fresh to order
and we appreciate your patience at busy times.

From time to time we may have to substitute one
dish for another according to seasonal availability.

