

Desserts

Chocolate torte with raspberry mascarpone and brandy snap biscuit **£8** *V*

Roasted cherry, brandy and almond pudding with gingerbread ice cream **£ 8** *V*

White chocolate and orange panna cotta, chocolate soil and sesame tuille **£7** *GF WF*

Treacle sponge with lemon curd ice cream **£7** *V*

Ice creams *** GF WF V priced per scoop*

Bourbon vanilla **£2.2**

Ginger caramel **£2.2**

Vegan selection *GF WF DF V Ve*

Peanut butter ice cream **£2.5** *N*

Raspberry and sorrel sorbet **£2.2**

From the cheeseboard

Brocco cheese selection, chutney, apples, celery, dill and caraway oatcakes
3 cheeses **£9**

Yorkshire cheddar, Kidderton ash goats' cheese and Yorkshire blue

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

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

Brocco KITCHEN

Nibbles

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

Freshly baked bread* and butter **£2.5** *V*

Olives **£2.5** *GF WF DF V Ve*

Yorkshire salted popcorn **£2.5** *GF WF DF V Ve*

Yorkshire sweet ham and pickle crisps **£1.5** *GF WF DF*

Smorgasbord of small plates

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

The Hunter

Venison haunch, roasted beetroot, maple glazed carrots and smoked venison mayonnaise **£14** *GF WF*

Braised beef cheek tacos with pickled red onions, coriander and jalapeno sour cream **£9**

Pork ribeye steak, cauliflower piccalilli, black pudding fritter and parsnip crisps **£12**

Swedish meatballs in a mustard sauce with pickled red cabbage **£9** *GF WF*

Mini Brocco cheese burgers with pickles **£7**

The Fisher

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

Seared scallops, roasted cauliflower purée, apple and black olive crumble **£13** *GF WF*

Crispy squid with smoked paprika and garlic aioli **£7.5**

Roasted cod fillet, confit chicken wings, artichoke crisps and wild mushroom sauce **£12** *GF WF*

Buttered garlic and chilli king prawns, roasted tomatoes and herb croutons* **£10**

Warm smoked trout salad, herb potatoes, fennel, beetroot and horseradish crème fraîche **£12** *GF WF*

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 VE V N*

Baked goat's cheese, pickled fennel, hazelnuts and apple vinaigrette **£9** *GF WF V N*

Baked celeriac, mustard cream, poached egg and kale crisps **£8** *GF WF V*

Roasted butternut squash and Yorkshire blue risotto **£8** *GF WF V*

Sides to share

Triple cooked chips **£3.5** *DF*

Seasonal greens **£3.5** *GF WF V*

Sweet potatoes with chive sour cream **£3.5** *GF WF V*

****gluten free bread is available - please make your server aware on ordering.***