

Desserts

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

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

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**



Dessert wine

Domaine Piquemal Muscat de Riversaltes, France

100ml **£6.5**

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

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)

Autumn 2018



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.

www.brocco.co.uk

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 butter
£2.5 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, 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 cheeseburgers with pickles **£7**

The Fisher

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

Seared scallops with 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 fraiche
£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 V Ve N**

Baked goat's cheese, pickled fennel, hazelnuts and
apple vinaigrette **£8 GF WF V N**

Baked celeriac with mustard cream,
poached egg and kale crisps **£9 GF WF V**

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

On the side

Triple cooked chips

Seasonal greens *GF WF V*

Sweet potatoes with chive sour cream
GF WF 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.

