

## Desserts

Steamed orange pudding, candied orange zest and cardamom custard **£8** *V*

Chocolate torte with bourbon vanilla ice cream and poached rhubarb **£8**

Pear frangipane tart with ginger caramel ice-cream and toffee popcorn **£8** *V N*

White chocolate panna cotta with chocolate soil and sesame tuille **£7**

### **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 goat's cheese and Yorkshire blue*

*GF=gluten free WF=wheat free DF=dairy free*

*V=vegetarian Ve=vegan N=contains nuts*

Our food is freshly prepared in a small kitchen that handle allergens and our counter is a busy place, so we can't guarantee that our food and drinks are allergen-free.

# 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.*

*Dishes arrive as they're prepared.*

## **The Hunter**

3oz beef fillet with roasted onion purée, potato terrine, crispy shallots and pink peppercorn sauce **£16** *GF WF*

Sage roasted chicken breast, caramelised onions, celeriac purée and a wild mushroom sauce **£12** *GF WF*

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

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

Partridge and thyme pie **£12**

## **The Fisher**

Smoked trout and roasted sweet potato salad, fennel and mustard crème fraîche with salted almonds **£12** *GF WF N*

Roasted cod fillet with smoked pancetta lentils and cumin spiced cashew nuts **£12** *GF WF N*

Red mullet with celeriac and crab risotto **£14** *GF WF*

Smoked haddock fishcakes with beetroot yoghurt and crispy capers **£10**

Crispy squid with lemon and garlic aioli **£7.5**

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

Battered cod with garden peas and tartare sauce **£8**

## **The Gardener**

Goat's cheese, roasted tomato and broccoli tart **£9** *V*

Roasted squash, blue cheese and hazelnut fritters with a tomato and chilli jam **£8** *GF WF V N*

Potato gnocchi, creamed leeks, roasted sweetcorn and black olive crumble **£10** *V*

Chickpea, spinach and potato ragu **£10** *GF WF DF V Ve*

## **Sides to share**

Triple cooked chips **£3.5**

Seasonal greens **£3.5** *GF WF V*

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

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

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