



Valentine six-course tasting menu

14 February 2019

Beetroot carpaccio with pickled wild mushroom, pine oil and toasted walnuts
GF WF V Ve N

King prawn bao buns with kimchi, radishes, apple and coriander

Goat's cheese tortellini with a pumpkin and orange sauce,
salted pumpkin seeds and sage *V*

Slow cooked spiced pork belly with carrot purée, seared scallop,
fennel and pork popcorn *GF WF*

Chocolate mousse, orange shortbread and earl grey tea ice cream *V*

Forced rhubarb doughnut, stem ginger sorbet and hazelnut brittle
V N

Teas, coffees and petit fours

£50 per person

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 foods and drinks are allergen-free.

Brocco
KITCHEN

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