

Desserts

Dark chocolate and orange mousse, raspberry and sorrel sorbet and orange shortbread **£8 V**

Honey and lavender panna cotta with apricot jam and honeycomb **£7 GF WF**

Lemon and blueberry Eton mess **£7 GF WF V**

Spiced rhubarb crumble with ginger caramel ice cream **£7 GF WF V**

Vegan desserts *GF WF DF V Ve*

Apple crumble slice with peanut butter ice cream **£6 N**

Dark chocolate cheesecake
with raspberry and sorrel sorbet **£8**

Ice creams *priced per scoop*

Bourbon vanilla **£2.2 GF WF V**

Ginger caramel **£2.2 GF WF V**

Peanut butter **£2.5 GF WF DF V Ve N**

Raspberry and sorrel sorbet **£2.2 GF WF DF V Ve**

From the cheeseboard

Brocco cheese selection, chutney, apples, celery,
dill and seeded crispbread* – 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 handles 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, roasted onion purée, potato terrine,
crispy shallots and pink peppercorn sauce **£16** GF WF

Crispy pork and sweet potato hash with baby spinach,
chilli and coriander **£10** GF WF

Roasted chicken breast, grilled asparagus
and chive hollandaise **£12** GF WF

Slow cooked lamb belly, feta, broad beans
and mint vinaigrette **£13** GF WF

Mini buttermilk fried chicken burgers, paprika aioli
and coleslaw **£8**

Confit duck, apricot doughnuts, kimchi
and roasted peanuts **£14** N

The Fisher

Scallops, pea purée, crispy potatoes
and prosciutto **£16** GF WF

Pan fried salmon fillet with nicoise salad, soft boiled egg
and smoked herring roe **£14** GF WF

Crispy squid with garlic aioli **£7.5**

Marinated fish tacos, shredded cabbage, tomato salsa with
coriander and lime **£11** DF

Smoked salmon fishcakes with herb and caper mayonnaise **£10**

Roasted cod fillet, samphire and salsa verde **£12** GF WF

The Gardener

Halloumi fritters, spring onion jam and herb pesto **£9** GF WF V N

Roasted purple sprouting broccoli, gherkins, salted almonds
and crispy potatoes **£8** GF WF DF V Ve N

Roasted cauliflower, sweet potato and avocado tacos with
coriander and lime **£10** DF V Ve

Grilled asparagus, broad beans, peas and quinoa salad with mint
vinaigrette and parmesan shavings **£10** GF WF V

Roasted courgettes, goat's cheese, Romesco sauce
and roasted hazelnuts **£11** GF WF V N

Sides to share

Triple cooked chips **£3.5**

Seasonal greens **£3.5** GF WF V

Paprika roasted sweet potatoes with sour cream **£4** 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.*