

DRINKS

Champagne Hemerence Brut, France 11

Brocco Royale Champagne and blueberry liqueur 11

Bellini Raspberry, blackberry or elderflower liqueur 8

Mimosa Orange juice with prosecco 7.5

Brocco Mary Finlandia vodka, spiced tomato juice, Henderson's relish 7

JUICES AND SMOOTHIES

Orange, apple, grapefruit or cranberry juice 3

Tomato juice, spiced 4

Very berry, blackberry, raspberry and strawberry 4

Avo go go, avocado, broccoli, spinach, mango, coconut, ginger and lime 4

Coco loco, mango, coconut, lime, pineapple and mint 4

COFFEE AND TEAS

Espresso 2.3

Double espresso/Macchiato 2.5

Americano with hot or cold milk 2.5

Latte, cappuccino 2.8

Flat white 3

Filter coffee cafetière for one 3

Mocha/Hot chocolate 3.5

Irish coffee 7

Extra shot of coffee/iced .5

(all available as decaffeinated)

Loose leaf tea pots 3

English breakfast (available as decaffeinated)

Earl grey

Delicate green tea

Moroccan mint

Lemon and ginger

Fresh mint infusion 3

Soya/almond milk .5

*Ask us for gluten free bread.

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

Please tell us if you have an allergy.

Tips are shared equally among our team.

92 Brocco Bank Sheffield S11 8RS 0114 266 1233

www.brocco.co.uk/kitchen



@broccosheffield

Brocco KITCHEN

BREAKFAST AND BRUNCH

Served 8.30am-11.30am

BREAKFAST AND BRUNCH

BIG BREAKFASTS

Hunter Cumberland sausage, bacon, black pudding, potato and onion rosti, thyme roasted portobello mushroom, slow roasted tomato, homemade smoked beans, eggs how you like them and hand cut sourdough* **11**

Fisher Smoked salmon potato cake, smashed avocado, spring onion jam, poached egg and hand cut sourdough* **DF 10**

Gardener Slow roasted tomato, thyme roasted portobello mushroom, potato and onion rosti, roasted cauliflower hummus, salsa verde and hand cut sourdough* **V Ve 9**

HASH

Halloumi and sweet potato hash, baby spinach, chilli, coriander and poached egg **GF WF V 10**

WAFFLES

Waffle, fried egg, streaky bacon and maple syrup **7.5**

Waffle, raspberry compote, yoghurt and wildflower honey **V 7.5**

ON TOAST

Avocado smashed, poached eggs and tomato chilli jam on toast* **DF V 8**

Bacon, grilled on hand cut sourdough*, thyme roasted apricots and honey mascarpone **7.5**

Yorkshire cheddar cheese, melted on hand cut sourdough* and homemade smoked beans **V 6**

Eggs free range, as you like them on your choice of toast* **DF V 5**

Bacon or sausage sourdough sandwich with tomato chilli jam **5**

Toast, hand cut sourdough, wholemeal or gluten free with a topping: marmite, jam, marmalade, or peanut butter **V 3**

ON MUFFIN

Benedict Poached eggs, Yorkshire ham and hollandaise sauce **8**

Royale Poached eggs, smoked salmon and hollandaise sauce **8**

Florentine Poached eggs, spinach and hollandaise sauce **V 7.5**

BOWLS

Yoghurt, raspberry compote, coconut, bananas, homemade granola and chia seeds **V 6**

Porridge, dark chocolate, roasted hazelnut, caramelised bananas **V 6**

Available with soya or almond milk, £1 extra **Ve**

KIDS

Waffle with maple syrup **V 5.5**

Egg boiled and soldiers* **4**

Egg scrambled on hand cut sourdough* **4**

Baked beans on hand cut sourdough* **4**

SIDES

Small plate of smoked salmon **4**

Cumberland sausage **3**

Two rashers of bacon **2.5**

Pot of homemade smoked beans **V Ve 2.5**

Extra egg **DF V 1**

Slow roasted tomato or thyme roasted portobello mushroom **V Ve 1**

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