

## 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**

GF = gluten free Ve = vegan  
Tips are shared equally amongst our team.

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[www.brocco.co.uk/kitchen](http://www.brocco.co.uk/kitchen)



@broccosheffield

# Brocco KITCHEN

## DRINKS

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## BROCCO COCKTAILS

### SPARKLERS

Mimosa **7.5**

*Prosecco with fresh orange*

Seasonal bellini **8**

*Prosecco with elderflower, raspberry or blackberry liqueur*

Nordic mist **8**

*Akvavit, Lapponia cloudberry liqueur and fizz*

Aperol spritz **8**

*Aperol, fizz and soda*

Rhubarb fizz **9**

*Rhubarb gin, raspberry liqueur and fizz*

Amalfi spritz **9**

*Limoncello, fizz, soda and mint*

Brocco Royale **11**

*Champagne and Lapponia blueberry liqueur*

### SIGNATURE COCKTAILS

Pimms by the glass or jug **6/22**

Brocco Mary **7**

*Finlandia vodka, spicy tomato juice and Henderson's relish*

Espresso martini **7**

*Finlandia vodka, kahlua and hand pulled espresso*

Pink gin sour **7.5**

*Pink gin, grapefruit juice and rosemary*

White negroni **8**

*Sir Robin of Locksley gin, noilly prat and bergamot*

Red negroni **8**

*Sir Robin of Locksley gin, martini rosso and campari*

Cloudberry cosmopolitan **8.5**

*Cloudberry, cointreau and cranberry juice*

Botanical garden **9**

*Botanical garden gin, bergamot and Mediterranean tonic*

Binary julep **9**

*Diplomatico rum, botanical binary, raspberries, lemon and lime*

Martini **9**

*Finlandia vodka, vermouth and lemon peel or Mason's gin, vermouth and lemon peel*

### MOCKTAILS

Free breeze **4**

*Cranberry, fresh orange and lime topped up with sparkling water*

Seedlip botanical garden **6.5**

*Non-alcoholic gin-like botanical spirit and Mediterranean tonic*

## BEERS, ALES AND CIDER

Peroni Red 330ml **4**

Estrella Damm 330ml **4**

Botanical Binary 250ml GF Ve **4.6**

*Low alcohol, prosecco-like beer*

Stancil Sheffield Pilsner 330ml **4.6**

Kelham Island Pale Rider 500ml **5.2**

Kelham Island Pride of Sheffield 500ml **5.2**

Beck's blue alcohol free lager 275ml **2.7**

Herrljunga apple cider 500ml **5.3**

## GINS AND SPIRITS 25ML/50ML

Gordon's pink gin **2.8/4.8**

Martin Miller's gin **3.5/6.5**

Sir Robin of Locksley Sheffield gin **4/7.5**

Mason's Yorkshire gin **4/7.5**

Warner Edwards rhubarb gin **4/7.5**

Warner Edwards botanical gin **4/7.5**

Finlandia vodka **2.5/4.5**

Bacardi **2.5/4.5**

Fevertree mixers 200ml:

*Tonic/light/Mediterranean* **2.2**

Soda water **2.2**

Lemonade **2.5**

## SOFT DRINKS

Harrogate spring still and sparkling water:

Small 330ml **2** Large 750ml **3**

Sicilian lemonade and elderflower with crushed juniper 275ml **3**

Belvoir organic elderflower pressé 275ml **3**

Belvoir organic ginger beer 275ml **3**

Coca cola/diet coke 330ml **3**

Kombucha original or coconut 330ml **4**

*Sparkling, low sugar green tea infusion*

## AFTER DINNER 50ML

Lapponia Finnish cloudberry **3.5**

Lapponia Finnish blueberry **3.5**

Akvavit snaps **3.5**

Disaronno amaretto **4.5**

Graham's 10 year old tawny port **5**

Diplomatico reserva exclusiva rum **9**

Lagavulin 16 year old malt **11**

Hine rare VSOP **11**