

COCKTAILS

Brocco
KITCHEN

SPARKLING

Mimosa prosecco, fresh orange **7.5**

Bellini prosecco, elderflower, peach, blackberry, blackcurrant or raspberry liqueur **8**

The Hugo Martin Miller's gin, elderflower, prosecco and mint **9.5**

CLASSIC

Brocco Mary Grey Goose Vodka, spicy tomato juice and Henderson's relish **8**

Martini Grey Goose Vodka or Martin Millers Gin, Vermouth, as you like it, Lemon twist, Olive, Gibson or Dirty **10**

Espresso Martini Grey Goose Vodka, Kahlua, Espresso, Sugar **10**

Amaretto Sour Disaronno Amaretto, Egg White, Lemon, Sugar, Amaretto soaked Cherry **10**

Mojito Bacardi Bianco, Brown Sugar, Mint, Lime **8.5**

Margherita El Jimador Tequila, Cointreau, Lime, Salt **9**

SEASONAL

Rhubarb Ginger Fool Warner Edwards Rhubarb Gin, Ginger Ale, Sugar, Prosecco **9**

Sloe Collins Sipsmiths sloe gin, lemon, sugar, soda water, seasonal berries **9**

Basil Gimlet Robin of Locksley Gin, Fresh Basil, bitters, sugar **9.5**

Chocolate Orange Espresso Martini Grey Goose Vodka, Kahlua, Cointreau, espresso, sugar **10.5**

Old Festive Fashioned Bulleit Bourbon, Honey, Fresh Orange, Rosemary, cranberry **10**

Hazelnut Negroni Frangelico, Campari, Martini Rosso **9**

MOCKTAILS

Rosy Posy Rose Water, Lemonade, Fresh Ginger, Fresh Raspberries, Raspberry Sherbert **6.5**

Apple & Sage Smash Cloudy apple juice, Fresh Sage, Lemon, Sugar, Soda **5.5**

Ginger Spritz Seedlip Spice, ginger ale and orange **6.5**

Spiced Apple Juice Cloudy apple juice infused with star anise, cardamom, cinnamon, sugar **6**

Tips are shared equally among our team.

DRINKS MENU

SPIRITS

	25ml	50ml
Grey Goose Vodka	2.8	5
Bacardi Spiced Rum	2.8	5
Diplomático Reserva Exclusiva Rum	5.1	9.5
Martin Miller's Dry Gin	3.5	6.5
Sir Robin of Locksley Sheffield Gin	4	7.5
Warner Edwards Rhubarb Gin	4	7.5
Pinkster Raspberry Gin	3.8	6.8
Sipsmiths Sloe Gin	3.5	6.5
Baileys		4
Campari		4
Disaronno Amaretto	2.8	4.5
Jamesons	2.8	4.5
Bulleit Bourbon	3.5	7
Hine Rare VSOP	5.4	10
Lagavulin 16-year-old Malt	7	14
Lapponia Finnish Blueberry	3.5	6.5
Lapponia Finnish Cloudberry	3.5	6.5
Seedlip Non-Alcoholic Spirits	3	5.5

PORT

	50ml
LBV Taylors Port	4.5
LBV Bulas Port	6.5

COFFEE

Espresso	2.5
Americano with hot or cold milk	2.7
Double Espresso / Macchiato	2.8
Latte / Cappucino	3
Flat white	3.2
Cafetière for one	3.2
Cafetière for two	5
Mocha / Hot chocolate	3.7
Extra shot of coffee / Iced (all available as decaf)	0.5

NB. All our coffees are double espressos unless otherwise requested

BEERS, ALES AND CIDER

	50ml
Peroni Red 330ml	4
Gluten-free Peroni Nastro 330ml	4
Estrella Damm 330ml	4.2
Bradfield Brewery Farmer's Blonde	5.5
Bradfield Brewery Pale Ale	6
Heineken 0%	2.9
Herrljunga Apple Cider	5.2

SOFT DRINKS

Harrogate Mineral Water:

Still or Sparkling 330ml / 750ml	2/3
Coca-Cola / Diet Coke 330ml	3
Belvoir Organic Elderflower Pressé 275ml	3.5
Belvoir Organic Ginger Beer 275ml	3.5
<i>Fever-tree Mixers: 200ml</i>	
Indian/ Light/ Elderflower Tonic	2.5
Soda Water	2.5
Lemonade	2.5
Ginger Ale	2.5

TEAS

<i>Loose Leaf Tea Pots</i>	3.2
English Breakfast (decaf available)	
Earl Grey	
Green Tea	
Moroccan Mint / Fresh Mint Infusion	
Lemon and Ginger	

JUICES AND SMOOTHIES

Orange, Apple, Cranberry, Pineapple	3
Tomato Juice, spiced	4
Very Berry blackberry, raspberry, strawberry	4.2
Avo-go-go avocado, broccoli, spinach, mango, coconut, ginger and lime	4.2

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