

# B R O C C O

## NIBBLES

FOCACCIA  
Balsamic Glaze (V)  
6

VEGETABLE CRISPS  
(VE/GF)  
4

OLIVES  
(V/GF)  
4.5

---

## SMALL PLATES

SCALLOPS  
Black Garlic, Chorizo  
15

GOCHUJANG CHICKEN  
Korean Style Fried Chicken, Sweet &  
Spicy Sauce  
12

BEEF CARPACCIO  
Capers, Gherkins, Cured Egg Yolk  
12

HERITAGE TOMATO SALAD  
Mozzarella, Rocket, Balsamic  
10

WILD MUSHROOMS ON TOAST  
Focaccia, Truffle, Poached egg  
10

GAMBAS PIL PIL  
Garlic & Chilli Oil, Toasted Focaccia  
13

TUNA TATAKI  
Apple, Yuzu Gel, Toasted Sesame,  
Coriander  
15

PORK BELLY  
Soy, Honey, Sesame  
13

---

## MAINS

GRILLED SALMON  
Soy & Chilli Glaze, Spring  
Onion Salad, Lime Creme  
Fraiche  
21

FILLET STEAK  
6oz 30 Day Dry Aged Fillet Steak,  
Red Wine Jus, Mushroom,  
Tenderstem Broccoli  
24

WILD MUSHROOM  
TAGLIATELLE  
Truffle, Parmesan,  
Basil Pesto  
16  
(ADD CHICKEN 3.5)

---

## SIDES

HERBED  
PARMENTIER  
POTATOES  
4.5

ROCKET & PARMESAN  
SALAD WITH  
CHIMICHURRI  
DRESSING  
5.5

PAN SEARED  
SEASONAL  
VEGETABLES  
6

