

# BROSSEN

## STEAKHOUSE

### WINTER SEASON

Open  
12pm to 2.30pm daily  
6pm to 9.30pm sun – thurs  
& 6pm to 10pm fri and sat

### TO START

<b>WINTER GAME TERRINE</b> apple & fennel chutney, toasted brioche	£7.95
<b>PROPER SCOTCH EGG</b> soft boiled hens egg, sage and apple sausage, spiced plum chutney, rocket salad. Please allow 8-10 mins	£7.95
<b>DANISH TARTARMAD (STEAK TARTAR)</b> oak smoked prime steak (served raw) finely chopped with lemon and shallots, egg yolk, grated fresh horseradish, capers, beetroot, toasted sourdough	£7.95
<b>SOUP OF THE DAY</b> Brossen handmade bread, salted butter	£5.50
<b>HOUSE PICKLED HERRINGS</b> confit truffle potatoes, ribbons of cucumber, horseradish crème fraîche	£8.95
<b>PAN-FRIED KING SCALLOPS</b> roasted butternut squash purée, morcilla chorizo, crispy shards of Cumbrian cured ham	£11.95
<b>DEEP-FRIED EDEN VALLEY PEARL BRIE</b> chilli, vodka & cranberry sauce, rocket salad	£8.95

### THE GRILL

All grill items are served with a dressed rocket salad unless suggested otherwise.

#### OFF THE BONE

<b>RIBEYE STEAK 8oz</b> (28 day, dry aged) a rich, beefy cut, lots of marbling, loads of flavour	£18.00
<b>BROSSEN OAK SMOKED RUMP STEAK 8oz</b> (21 day aged) very lean with a pure distinctive flavour. Oak smoked for a minimum of 2 days exclusively for Brossen Steakhouse by our local butcher	£17.50
<b>FILLET STEAK 6oz</b> (21 day aged) very tender with little fat, delicate flavour	£22.00
<b>FLAT IRON STEAK 9oz</b> (21 day aged) marinated in Brossen's Chimichurri. Well-marbled, tender and juicy	£16.95
<b>LEMON PEPPERED CUMBRIAN TURKEY STEAK 9oz</b> chargrilled and seasoned with lemon and pepper	£14.95
<b>SURF &amp; TURF</b> add Black Tiger King Prawns to any steak	£4.95

#### ON THE BONE

<b>RICH MAN'S POOR MAN'S STEAK</b> (28 day, dry aged) char grilled 4oz Cumbrian fillet steak and blade of beef, shiraz jus, roasted bone marrow	£22.00
<b>CUMBRIAN SIRLOIN</b> (28 day, dry aged) 16oz prime cut from the short loin	£26.00
<b>HALF ROTISSERIE GOOSNARGH DUCK</b> spiced plum jus	£19.95

### MAINS

<b>CRISPY SLOW COOKED CUMBRIAN BELLY PORK</b> spiced apple chutney, bubble and squeak potatoes, crispy cabbage, Bulmers cider jus	£18.95
<b>PAN-FRIED GRILLED FILLET OF SEABASS</b> wilted kale and crayfish, baby caper and herb brown butter, saffron new potatoes	£17.95
<b>PULLED CHICKEN COBB SALAD</b> pulled rotisserie chicken, sweetcorn, baby gem, cherry tomatoes, red onion, crispy bacon, blue cheese, hardboiled egg, house dressing	£14.95
<b>SLOW &amp; LOW BRAISED LAKELAND LAMB</b> honey roasted parsnips with chestnuts, parmesan polenta cake, roast garlic, red wine jus	£16.95
<b>ROAST ROOT VEGETABLE TART</b> puff pastry, Old Applebian Goat's Cheese, chestnut pesto, micro herb salad	£16.95
<b>OVEN ROASTED SALMON</b> wrapped in serrano ham, stuffed with prawn mousse, dauphinoise potatoes, green beans, black garlic veloute	£18.95
<b>ASIAN STEAK SALAD</b> soy marinated flat iron steak, fresh chilli, coriander, beansprouts, cucumber, egg noodles, peanuts, rocket, Asian dressing	£15.95

#### BURGERS

<b>BROSSEN BURGER</b> crispy bacon, Monterey Jack cheese, baby gem, beef tomato, giant gherkin, tomato chutney, seeded pretzel bun, house slaw	£11.95
<b>DOUBLE UP:</b> add another burger for £6.00	
<b>CHIMICHURRI CHICKEN BURGER</b> seeded pretzel bun, garlic mayonnaise, baby gem, beef tomato, house slaw, giant gherkin, tomato chutney	£11.95
<b>INDIAN FALAFEL BURGER</b> onion bhaji, garlic and coriander naan bread, aubergine pickle, cucumber and red onion raita	£11.95

#### SHARERS – IDEAL FOR TWO

Comes with a choice of 3 sides and 2 sauces

<b>SUPERT-BONE 40oz</b> (28 day aged) (30 mins cooking time) a huge 2-for-1 cut featuring a tenderloin and sirloin on the bone	£55.00
<b>CHATEAUBRIAND 20oz</b> (21 day aged) (30 mins cooking time) Cumbrian best end of fillet	£55.00
<b>WHOLE ROTISSERIE GOOSNARGH DUCK</b> spiced plum jus	£39.50

#### BUTTERS & SAUCES

 pick one (included with grill items)

Peppercorn & Brandy Sauce / Sauce Diane / Béarnaise Sauce / Garlic Butter / Red Wine Jus / Chimichurri Sauce

### SIDES

£3.25 each / 3 for £7.75 / 4 for £10 / 5 for £12.50

<b>BEEF DRIPPING CHIPS</b>
<b>SKINNY FRIES</b>
<b>SWEET POTATO FRIES</b>
<b>DAUPHINOISE POTATOES</b>
<b>BEER BATTERED ONION RINGS</b>
<b>TEMPURA CURRIED CAULIFLOWER</b>
<b>SAUTÉED ONIONS, MUSHROOMS &amp; TOMATOES</b>
<b>BRUSSEL SPROUTS, ALMONDS &amp; CRISPY PANCETTA</b>
<b>BUTTERED GREEN VEGETABLES</b>
<b>ROASTED ROOT VEGETABLES</b>
<b>GREEN SALAD</b>
<b>HOUSE SLAW</b>

### DESSERT

<b>WINTER PEAR TIDY</b> spiced poached pear, walnut meringues, Chantilly cream, macerated cherries, textures of spiced apples, poppy seed tuille	£6.95
<b>CUMBRIAN BAKED EGG CUSTARD</b> gingernut ice cream, black berry compôte	£6.95
<b>STICKY STOUT PUDDING</b> warm sticky stout cake, salted caramel sauce, Chantilly cream	£7.50
<b>HOMEMADE BROSSEN ICE CREAM</b> 3 scoops of any flavour combination; ask your server for today's choices	£5.95
<b>ENGLISH CHEESE BOARD</b> homemade chutney, grapes, Fudge's cheese biscuits choose from the following; Smoked Allandale (goat's milk), Blengdale Blue, Old Applebian (crumbly pasteurised cow's milk), Cumbrian Farmhouse Cheddar, Eden Pearl (ewe milk brie), Eden Sunset (mellow flavoured cow's milk)	3= £7.95 5= £9.95