



BROSSEN

STEAKHOUSE

SAMPLE Sunday Lunch Menu

Available from 12pm-2.30pm

Starter

SOUP OF THE DAY

house made bread and butter

PICKLED BEDROCK GIN TROUT

grapefruit jelly, smoked potato, horseradish crème fraiche

CONFIT LIQUOR FRUITS

cantaloupe melon with peach Schnapps, pineapple with Malibu, watermelon with Grenadine, fresh berries, fruit sorbet

BURRATA MOZZARELLA & BEEF TOMATO SALAD

rocket pesto, rocket salad

HAM HOCK PRESSING

piccalilli glaze, pickled vegetables, sour dough croute, micro cress salad

Main

ROAST SIRLOIN OF CUMBRIAN BEEF

horseradish sauce

SLOW & LOW BRAISED SHOULDER OF HERDWICK LAMB

roast garlic and red wine jus

WHOLE LEMON AND THYME ROAST CHICKEN (IDEAL FOR SHARING)

gravy

PAN-FRIED FILLET OF COD

Morecambe Bay shrimp, brown butter

GOATS CHEESE & RED ONION TART

rocket salad, honey mustard dressing

All roasts served with perfect beef dripping roasties, seasonal vegetables and Yorkshire pudding

Dessert

CHOCOLATE & RASPBERRY TART

raspberry sorbet, confit raspberries

BROSSEN STICKY TOFFEE PUDDING

toffee sauce, vanilla ice cream

PEANUT BUTTER CHEESECAKE

strawberry jelly, peanut brittle

SELECTION OF TASTE OF EDEN ICE CREAM

2 courses
£15.95
3 courses
£18.50