

BROSSEN

STEAKHOUSE

SUMMER SEASON

Open

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

TO START

Pigs on Toast	£6.95
slow cooked pigs cheek, apple, tarragon, celeriac and brioche	
Black Pudding & Scrumpy Scotch Egg	£7.50
apple jelly, salad cream and sage. Please allow 8-10 mins	
Danish Tartarmad (Steak Tartar)	£7.95
oak smoked prime steak (served raw) finely chopped with lemon and shallots, egg yolk, grated fresh horseradish, capers, beetroot, toasted sourdough	
Soup of the Day	£5.50
Brossen handmade bread, salted butter	
Braised Octopus	£9.95
avocado, red pepper, pine nut and Danish knaekbroed (crisp rye bread)	
Salmon & Crab Stuffed Courgette Flower	£11.95
salmon and crab mousse, smoked tomato, sherry vinegar dressing	
Goat's Curd (v)	£7.95
courgette ribbons, caramelised red onion, caramelised fennel seeds	

MAINS

Herdwick Hogget	£19.50
glazed beets, apple, confit potato and liquorice jus	
Pan Roasted Cod Loin	£18.95
tomato fondue, saffron, shellfish and seabee	
Smoked Chicken Caesar Salad	£14.95
baby gem lettuce, crispy bacon, anchovies, soft boiled egg, crispy croutons, parmesan, Caesar dressing	
Pork & Black Pudding Wellington	£19.50
(minimum 20 mins cooking time) carrot purée, chicken mousse, mushroom duxelle, pork sauce	
Wild Mushrooms (v)	£14.95
freakah, arichoke, sorrel and wild nettle pesto	
Fish of the Day	£POA
Please ask for today's special	
Asian Steak Salad	£15.95
soy marinated flat iron steak, fresh chilli, coriander, beansprouts, cucumber, egg noodles, peanuts, rocket, Asian dressing	

THE GRILL

All grill items are served with confit garlic and dressed watercress unless suggested otherwise.

OFF THE BONE

Ribeye Steak 10oz <i>(40 day salt aged)</i>	£29.00
a rich, tender cut, aged using salt to draw out moisture and release natural sugars in the meat, condensing and improving the unique and complex nutty flavour.	
Brossen Oak Smoked Rump Steak 8oz <i>(21 day aged)</i>	£17.50
very lean with a pure distinctive flavour. Oak smoked for a minimum of 2 days exclusively for Brossen Steakhouse by our local butcher	
Fillet Steak 6oz <i>(21 day aged)</i>	£24.00
very tender with little fat, delicate flavour	
Flat Iron Steak 10oz <i>(21 day aged)</i>	£16.95
well-marbled, tender and juicy	
Porterhouse Pork Chop 16oz	£17.50
topped with a calvados jus	
Surf & Turf	£4.95
add black tiger king prawns to any steak	

ON THE BONE

Braised Baby Back Ribs	£15.95
BBQ and bourbon glaze	
Cumbrian Rose Veal Sirloin 8oz <i>(28 day, dry aged)</i>	£19.00
prime cut from the short loin	
Half or Whole Rotisserie Chicken	half £14.00 whole £28.00
marinated in lemon, thyme & garlic with harrissa yogurt	

BURGERS

Brossen Burger	£11.95
crispy bacon, Monterey Jack cheese, baby gem, beef tomato, giant gherkin, tomato chutney, seeded bretzel bun, house slaw	
Grilled Chicken Burger	£11.95
crispy bacon, brie and caramelised red onion, vine tomato, baby gem lettuce, seeded bretzel bun	
Indian Falafel Burger	£11.95
onion bhaji, garlic and coriander naan bread, aubergine pickle, cucumber and red onion raita	

Double up: add another burger for £6.00

SHARERS – IDEAL FOR TWO

Comes with a choice of 3 sides and 2 sauces

Club Steak 35oz <i>(28 day, dry aged)</i>	£59.00
(minimum 30 mins cooking time) cut from the short loin nearest the rib and dry aged on the bone for extra tenderness	
Chateaubriand 20oz <i>(21 day aged)</i>	£59.00
(minimum 30 mins cooking time) Cumbrian best end of fillet	

BUTTERS & SAUCES

pick one (included with grill items)

Blue Cheese & Bacon Butter // Tomato & Parmesan Butter // Garlic Butter
Peppercorn Sauce // Diane Sauce // Red Wine Jus // Béarnaise Sauce

SIDES

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

Beef Dripping Chips
Skinny Fries
Sweet Potato Fries
Dauphinoise Potatoes
Beer Battered & Bread Crumbed Onion Rings
Roast Beetroot with Chickpeas & Harrissa Yogurt
Sautéed Onions, Mushrooms & Tomatoes
Buttered Seasonal Vegetables
Asparagus, Truffle & Parmesan
Kold Kartoffelsalat (Danish Cold Potato Salad)
Petit Pois À La Française
House Slaw

DESSERT

White Peach Parfait	£7.50
roast peach, raspberries, smoked almond granola and mint crème fraîche	
Chocolate Fondant	£8.50
olive oil sorbet and honey comb	
Strawberry Panna Cotta	£7.50
heritage strawberries, cucumber sorbet, strawberry and mint salsa	
Homemade Brossen Ice Cream	£5.95
3 scoops of any flavour combination; ask your server for today's choices	
English Cheese Board	three £7.95 five £9.95
homemade chutney, grapes, cheese biscuits choose from the following: Westmorland Smoked Cheddar (mellow & creamy), Blue Monday (gorgeous blue cheese from rock star turned cheese producer, Blur's Alex James), Inglewhite (ewe's milk, light & fresh), Garstang White (creamy with hints of mushroom), Crofton (mixture of cow and goats milk, semi-soft unpressed), Quicke's Bandaged Cheddar (matured in cloth for 18 months for a deep lingering flavour)	

Allergies and Intolerances: before you order please speak to a member of staff if you would like to know about our ingredients.