

BROSSEN

STEAKHOUSE

THE GRILL

All grill items are served with caramelised roscoff onion and dressed watercress unless suggested otherwise

OFF THE BONE

Ribeye Steak 10oz

(40 day salt aged) a rich, tender cut, aged using salt to draw out moisture and release natural sugars in the meat, condensing and improving the unique, complex flavour

£29.00

Brossen Oak Smoked Rump Steak 8oz

(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

£18.50

Fillet Steak 6oz

(21 day aged) very tender with little fat, delicate flavour

£24.00

Flat Iron Steak 10oz

(21 day aged) well-marbled, tender and juicy

£17.50

Cumbrian Rose Veal Sirloin 8oz

(28 day, dry aged) prime cut from the short loin

£21.00

SHARERS (Ideal for 2)

Comes with a choice of 3 sides and 2 sauces.
Minimum 30 mins cooking time

Mixed Grill Feast

BBQ ribs, oak smoked rump steak, Cumberland sausage curl, crispy lamb belly

£49.95

THE BIG SIR 40oz

(28 day, dry aged) club steak cut from the short loin nearest the rib and dry aged on the bone for extra tenderness

£59.00

Chateaubriand 20oz

(21 day aged) Cumbrian best end of fillet

£59.00

Whole Rotisserie Chicken

marinated in lemon, thyme & garlic

£35.00

ON THE BONE

Braised Baby Back Ribs

BBQ and bourbon glaze

£16.50

Pork Tomahawk Steak 16oz

ribeye on the bone, with a deep, rich flavour

£17.50

Half Rotisserie Chicken

marinated in lemon, thyme & garlic with harissa yogurt

£16.00

STEAK TOPPERS

Black Tiger Prawns (3)

£4.95

Double Yolker Hens Egg

£3.00

BURGERS

Brossen Burger

crispy bacon, Monterey Jack cheese, baby gem, beef tomato, giant gherkin, tomato chutney, seeded bretzel bun, house slaw

£12.50

Garlic & Thyme Marinated Chicken Burger

crispy bacon, melted brie, caramelised red onion, baby gem, beef tomato, giant gherkin, seeded bretzel bun and house slaw

£12.50

Spiced Sweet Potato & Chickpea Burger

aubergine pakora, citrus yogurt, baby gem, beef tomato, giant gherkin, seeded bretzel bun and house slaw

£12.50

Double up: add another burger for £6.00

BUTTERS & SAUCES

pick one (included with grill items)

Blue Cheese & Bacon Butter // Café de Paris Butter // Garlic Butter //
Peppercorn Sauce // Diane Sauce // Red Wine Jus // Béarnaise Sauce

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

TO START

Crispy Pigs Cheeks

last summers pickled vegetables, mustard seeds and parsley

£7.50

Hand Picked Crab Meat

cucumber, avocado, radish and soy

£9.95

Danish Tartarmad (Steak Tartar)

oak smoked prime steak (served raw) finely chopped with lemon and shallots, egg yolk, grated fresh horseradish, capers, beetroot, toasted sourdough

£7.95

Soup of the Day

Brossen handmade bread, salted butter

£5.95

Crispy Duck Egg

dressed asparagus, garden peas, watercress salad

£7.50

Salt & Pepper Calamari

black garlic aioli and lemon

£7.95

Proper Scotch Egg

soft boiled hens egg, chorizo and coriander sausage, lime and cauliflower pickle. Please allow 8-10 mins

£7.50

MAINS

Butter Poached Hake

white bean and chorizo casoulet, spinach, samphire and lime and bay dressing

£16.95

Rich Man's Corn Beef Hash

beef medallion, brisket, rosti, hens egg and baked beans

£17.95

Fish of the Day

please ask for today's special

£16.95

Herdwick Lamb

tabouleh, yogurt, charred spring onions, sweet potato and mint

£17.50

Homemade Asparagus & Pea Ravioli

manchego and baby leaf spinach

£13.50

SIDES

£3.75 each / 3 for £8 / 4 for £11 / 5 for £13

Beef Dripping Chips

Skinny Fries

Sweet Potato Fries

Dauphinoise Potatoes

Beer Battered & Bread Crumbed Onion Rings

Sautéed Onions, Mushrooms & Tomatoes

Buttered Seasonal Vegetables

House Slaw

Brossen Baked Beans

Miso Corn on the Cob

Greek Salad

Savoy Cabbage, Pancetta & Garlic

Crispy Purple Sprouting Broccoli, Citrus & Almond Pesto

DESSERT

Pot Baked Crunchy Crumble

peach and summer fruit served with warm custard

£6.95

Warm Sticky Toffee Sundae

with salted caramel ice cream, date cake, caramelised white chocolate and whipped vanilla cream

£6.95

Lemon Meringue Pie

curd, graham cracker, blueberry, meringue and clotted cream

£6.95

Rhubarb & Custard

custard parfait, Lakes gin Poached rhubarb, espuma and stewed rhubarb

£7.95

Dark Chocolate Pavé

hazelnuts, praline, salted caramel and popcorn

£7.95

Local Ice Cream

3 scoops of any flavour combination; ask your server for today's choices

£5.95

English Cheese Board

homemade chutney, grapes, cheese biscuits choose from the following; Burland Bloom (soft smooth, British Brie), Garstang Blue (medium strength creamy blue cheese), Smoked Cumberland (traditional, smooth and buttery), Kidderton Ash (delicate, creamy goat's cheese), Wookey Hole (big, robust and well rounded), Roegill Red (mild butterscotch flavour followed by a nutty aftertaste) Cerney Goat's Pyramid (subtle, smooth with hints of lemony tang)

three £7.95 five £9.95