

BROSSEN

STEAKHOUSE

Open
12pm to 2.30pm daily
5pm to 9.30pm sun –
thurs & 5pm to 10pm
fri and sat

TO START

Slow & Low Cooked Crispy Pig's Cheek	£7.50
leaf, anchovies, pancetta and sticky port jus	
Atlantic Prawn & Slipper Lobster Cocktail	£9.95
avocado, baby gem, spicy bloody Marie rose sauce, celery	
Aged Beef Fillet Tartare	£7.95
horseradish cream, spring onion, black sesame seeds, roasted beets, egg yolk	
Soup of the Day	£5.95
Brossen handmade bread, salted butter	
Organic Chicken & Port Liver Parfait	£7.50
rich and smooth, fruity golden raisin and bacon jam, mini malt loaf	
Home Cured Salmon Fillet	£7.95
caviar, cucumber, dill and mussel chowder	
Proper Scotch Egg	£7.50
soft boiled hens' egg, venison, black pudding & thyme sausage, pineapple salsa, pickled beets. Please allow 8-10 mins	
Salt Baked Beets	£7.50
pickled blackberries, Harrogate blue cheese, gingerbread crumb	

MAINS

Fish of the Day	£16.95
please ask for today's special	
Oven Roasted Fell Bred Lamb Rump	£18.25
beer pickled roasted shallots, braised red cabbage, bacon and rosemary creamed potatoes	
Asian Steak Salad	£15.95
soy marinated flat iron steak, fresh chilli, coriander, beansprouts, cucumber, egg noodles, peanuts, rocket, Asian dressing	
Atlantic Cod	£14.95
roasted cauliflower purée, salted beets, potato gnocchi, light curry cream	
Sticky Glazed Native Breed Beef Osso Bucco	£17.50
polenta chips, roasted roots	
Crispy Fried Onion & Garlic Potato Rosti	£17.50
creamed spinach, nutmeg, parsley, topped with poached egg and mustard rarebit	

THE GRILL All grill items are served with caramelised roscoff onion 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, complex flavour	
Brossen Oak Smoked Rump Steak 8oz <i>(21 day aged)</i>	£18.50
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>	£17.50
well-marbled, tender and juicy	

ON THE BONE

Braised Baby Back Ribs	£16.50
BBQ and bourbon glaze	
T-bone Steak 16oz <i>(21 day aged)</i>	£27.50
Half Rotisserie Chicken	£16.00
butter milk marinated local chicken	
Maple Cured, French Trimmed Pork Chop 12oz	£17.50

STEAK TOPPERS

Black Tiger Prawns (3)	£4.95
Double Yolker Hens Egg	£3.00

BURGERS

Brossen Burger	£12.50
crispy bacon, Monterey Jack cheese, baby gem, beef tomato, giant gherkin, tomato chutney, seeded pretzel bun, house slaw	
Garlic & Thyme Marinated Chicken Burger	£12.50
crispy bacon, melted brie, caramelised red onion, baby gem, beef tomato, giant gherkin, seeded pretzel bun, house slaw	
Spiced Sweet Potato & Chickpea Burger	£12.50
aubergine pakora, citrus yogurt, baby gem, beef tomato, giant gherkin, seeded pretzel bun, house slaw	

Double up: add another burger for £6.00

SHARERS – IDEAL FOR TWO

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

Tomahawk Steak 35oz <i>(21 day, dry aged)</i>	£59.00
Chateaubriand 20oz <i>(21 day aged)</i>	£59.00
Cumbrian best end of fillet	
Whole Rotisserie Chicken	£35.00
butter milk marinated local chicken	

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

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
Mexican Corn on the Cob
chilli flakes, parmesan cheese, lime juice
Greek Salad
Savoy Cabbage, Pancetta & Garlic
Honey Roasted Parsnips, Crispy Bacon Bits
Truffle Mac & Cheese

DESSERT

Sticky Stout Pudding	£6.95
toffee sauce, jug of warm custard	
Baked Duck Egg Custard	£6.95
nutmeg, vanilla and plum, hazelnut and tonka bean ice cream	
Lemon Meringue Pie	£6.95
curd, graham cracker, blueberry, meringue and clotted cream	
Pot Baked Crunchy Crumble	£7.95
pear and apple, cinnamon, warm custard	
Baileys & Peanut Butter Cheesecake	£7.95
hobnob, caramel, ginger caramel ice cream	
Northern Bloc Ice Cream	£5.95
Choose three scoops from the following: Madagascan bourbon vanilla // Milk chocolate & salted caramel // Strawberry & black pepper // Hazelnut & tonka bean // Ginger caramel	
English Cheese Board	three £7.95 five £9.95
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)	