

BROSSEN

STEAKHOUSE

THE GRILL

All grill items are served with caramelised Roscoff onion, roasted tomato & dressed watercress unless stated otherwise

Ribeye Steak 10oz £29.50

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

Brossen Oak Smoked Rump Steak 8oz £24

(28 day dry aged) very lean with a pure distinctive flavour. Oak smoked for a minimum of 2 days by our local butcher exclusively for Brossen Steakhouse

Fillet Steak 8oz £30

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

Flat Iron 10oz £22

(28-day dry aged) flat iron steak, well-marbled, tender & juicy

SHARERS (Ideal for 2)

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

Tomahawk Steak £62

(28-day salt aged)

Chateaubriand 20oz £68

(21-day salt aged) Cumbrian best end of fillet

Mixed Grill Sharer £70

rack of lamb, gammon, oak-smoked rump steak, buttermilk fried chicken, black pudding, garlic & thyme roasted mushroom, confit plum tomato, Asian sesame 'slaw

Brossen Cheese Burger £17.50

(21 day Himalayan salt aged) 100% Lakeland beef steak, Emmental cheese, iceberg lettuce, beef tomato, melted onions, sliced gherkins, secret sauce, crystal beer bun, Asian sesame 'slaw

Cumbrian Wagyu Steak Burger £22

crispy bacon, iceberg lettuce, garlic & thyme roasted flat mushroom, blue cheese dressing, crystal beer bun, Asian sesame 'slaw

Katsu Chicken Burger £17

fruity curry sauce, Chinese leaf, crystal beer bun, pickles, Asian sesame 'slaw

Feta Falafel Burger (VG) £16.50

toasted pitta bread, harissa Greek yoghurt, gem lettuce, beef tomato, tomato salsa, Asian sesame 'slaw

Mountains Burger (VG) £16.50

succulent plant-based burger, iceberg lettuce, beef tomato, onion, sliced gherkins, crystal beer bun, Asian sesame 'slaw, tomato relish

Double up: add another burger for £6.00

BUTTERS & SAUCES

pick one (included with grill items)

Wild Mushroom & Whisky Sauce

Aired Béarnaise Sauce

Green & Black Peppercorn Sauce

Port & Blue Cheese Sauce

Garlic & Herb Butter

MAINS

Roast Tandoori Spiced Cod £20

kachumber & warm cous-cous salad, mint raita, fried potatoes

Fell Bred Rack Of Lamb & Shepherds Pie £26

rack of lamb, mini braised shoulder of lamb shepherd's pie topped with bubble & squeak, mature cheddar, maple roasted parsnips, burnt onion purée

Sunday Roast Every Day £20

Cumbrian beef sirloin (served medium-rare), Yorkshire pudding, velvet mash potato, seasonal greens, grilled cauliflower cheese, onion rings, buttered seasonal vegetables, roasted shallots & garlic and homemade gravy

Cider-Battered Hake & Chips £17

minted peas, warm caviar & tartar sauce, triple cooked chips

“Chicken-In-A-Basket” £17

crispy buttermilk fried chicken, Asian sesame 'slaw, skinny fries, bbq sauce

Roasted Butternut Squash Gnocchi (VG) £17

soya beans, cheese, golden crumb garlic breaded mushrooms

Red Lentil, Artichoke & Rice Croquette (VG) £16

beetroot tartar, roasted beets, crispy onions

(V) Vegetarian (VG) Vegan

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

TO START

Brossen Scotch Egg £9

black pudding & pork, Todd Hills Farm free-range egg,
warm piccalilli

Salt & Pepper Calamari £9

chili, charred lime, spring onions, hot smokey mayonnaise

Aged Beef Carpaccio Bon-Bon £9

Grana Padano, Modena balsamic vinegar, aired
hollandaise

Scallop Ravioli £10

wild mushroom sauce, fennel & chive, herb oil

BBQ Glazed Eden Valley Pork Belly £9

spiced roasted sweet potato purée, crackling, poached
vanilla pear, sticky sauce

Morecambe Bay Crab & Prawn Cocktail £11

yuzu gel, gem lettuce, tomato relish, mango salsa,
farmhouse bread, butter

Roasted Pumpkin Cheesecake (VG) £8

pecan crumb, nutmeg cream, mixed beets, Wild &
Fruitful winter chutney

Soup Of The Day £6.25

farmhouse bread, local butter

SIDES

£3.75 each / 3 for £10 / 4 for £12 / 5 for £14

Triple Cooked Chips

Skinny Fries

Local Ale Battered Breaded Onion Rings

Lakeland Cheddar Cauliflower Cheese

Yorkshire Puddings & Gravy (2)

Seasonal Vegetables

Asian sesame 'slaw

Caramelized Root Vegetables, Port & Thyme Syrup

DESSERT

Sticky Toffee Pudding Trifle £7.50

made from Keswick beer & sticky dates, layered with
clotted cream custard, gooey toffee sauce, Lakes cream,
pecans

Northern Bloc Ice Cream (choice of 3) £6.25

chocolate & orange
peanut & dark chocolate (VG)
ginger & caramel
Madagascan bourbon vanilla
roasted strawberry (VG)

Warm Chocolate Fondant £9

please allow 10 minutes cooking time
plum compote, chocolate & orange ice cream

Apple, Gin & Juniper Tarte Tatin £7.50

Madagascan bourbon vanilla ice cream

Brioche Bread & Butter Pudding £7.50

buttery brioche, chocolate, sticky poached pears &
vanilla, mascarpone

Cumbrian Cheese Board £9

Appleby Creamery Eden Smokie Brie, Appleby Creamery
Black Dub Blue, Thornby Moor Cumberland Farmhouse
Cheddar, Wild & Fruitful Keswick ale chutney, grapes,
sourdough biscuits