

BROSSEN

STEAKHOUSE

FROM LAND TO GRILL

All garnished with gratin plum tomato, confit shallots & dressed watercress. All steaks are 28-day dry salt aged.

7oz Fillet Steak £36

a pinnacle of tenderness & buttery richness, offering a melt-in-your-mouth experience

7oz Brossen Oak Smoked Rump Steak £30

very lean with a pure distinctive flavour. Oak smoked for a minimum of 2 days by our local butcher exclusively for Brossen Steakhouse

10oz Ribeye Steak £33

a succulent & well-marbled cut, bursting with robust, juicy flavour & a melt-in-your-mouth texture

10oz Bone-in Sirloin £33

tender and full of beefy flavour thanks to the bone being left on

10oz Lamb Rump £30

rich, flavoursome & tender

Chargrilled Celeriac Steak (vg) £23

served with spinach, wild mushroom sauce, pimentos

SHARERS IDEAL FOR TWO

All sharers come with a choice of 3 sides & 2 sauces.

20oz Chateaubriand £80

(21-day salt aged)

a glorious centre-cut Cumbrian best end fillet, the epitome of luxury & flavour, melt-in-your-mouth tenderness & buttery indulgence

30oz T-bone Steak £80

well-marbled, tender & juicy, offering two steaks from the short loin

Brossen Butcher's Board £76

7oz rump steak, smoked Cumberland sausage, mint-marinated lamb rump, honey & soy chicken breast, black pudding

BUTTERS & SAUCES

pick one (included with grill items)

Three Peppercorn Sauce

Truffle Béarnaise

Blue Cheese

Herb & Garlic Butter

Teriyaki

Salsa Verde

BURGERS

All served in a crystal beer bun with dill pickle, skinny fries & panko crumbed onion rings

Brossen Cheeseburger £22

21-day Himalayan salt aged 100% Lakeland beef patty, Emmental, baby gem lettuce, tomato chutney

Cheese & Crispy Pancetta

Wagyu Burger £24

8oz Wagyu patty, crispy pancetta, gem lettuce, Emmental, tomato chutney,

Spicy Mango Chicken Burger £22

crispy fried chicken breast brushed with buffalo sauce, spicy mango 'slaw, jalapeños, pickles, onion, blue cheese mayo

Hot & Spicy Piggy Burger £22

smashed chilli beef burger, smoked chipotle BBQ pulled pork, sweet pickle

Beyond Burger (vg) £22

plant-based burger, baby gem lettuce, onion, tomato

PASTA

Seafood Linguine £24

tiger prawns, clams, bisque sauce

Spaghetti Bolognese £22

beef bolognese, Parmesan cheese

Mozzarella & Tomato Tortellini (v) £22

tomato sauce, chilli & basil

MAINS

Fish & Chips £19

fresh lightly battered haddock, triple-cooked chips, minted mushy peas, homemade tartare sauce, lemon wedge

Chicken Tikka Masala £22

cumin rice, mango chutney, kachumber, poppadom

Trini' Prawn Curry £22

creamy & mild coconut, mango & garlic sauce, cumin rice

(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

Soup of the Day (v) £8.25

warm bread & salted butter

Dynamite Shrimp £12

tempura prawns, spicy mayonnaise dressing, sriracha dipping sauce

Smoked Salmon & Crème Fraîche Lollipop £12

lemon glaze, avocado mousse, hazelnuts, crispy sourdough

Tempura Courgette Flower (v) £12

ricotta, halloumi, mint, pepper sauce

Butternut Squash Panna Cotta (vg) £10

crispy onions, sourdough, rocket

Tuna Croquettes £11

salsa fresca

Chorizo & Parsley Scotch Egg £12

traditional mustard sauce, crispy onions

Caesar Salad £10

gem lettuce, Parmesan, anchovies, sourdough croutons, boiled egg, Caesar dressing

SIDES

£6 each / 3 for £16 / 4 for £21 / 5 for £25

Skinny Fries

Chunky Chips

Buttery Garlic Mashed Potato

Lovingly Artisan Garlic Bread

Panko-coated Onion Rings

Butter Roasted Corn-on-the-Cob

Herb & Garlic Broccoli & Green Beans

**Crispy Bacon & Sautéed
Wild Mushrooms**

Beet & Feta Salad

**Harissa Roasted Cauliflower with
Tahini Sauce**

DESSERT

Sticky Toffee, Date & Biscoff Pudding £10

Biscoff sauce, Biscoff ice cream

Pecan Pie £10

caramelised pecans, rum & raisin ice cream

Gingerbread Cheesecake £10

poached pears, caramel sauce

Milk Chocolate Pan-Baked Cookie £10

chocolate ice cream

Pear & Blueberry Crumble (vg) £10

sweet granola crumble, custard

Three Hills Gelato Selection

1 scoop £3.50 / 2 scoops £6 / 3 scoops £8

100% natural & Cumbrian-made gelato
bourbon vanilla / chocolate / strawberry /
Biscoff / rum & raisin

Northern Cheese Board

3 for £13 / 5 for £16

sourdough biscuits, celery, grapes, local chutney

Crook Blue: Dewlay Creamery, Lancashire pasteurised cow's milk, creamy with a great blue kick

Tovey: Thornby Moor Dairy, Cumbria unpasteurised goat's cheese that has a full earthy flavour with a strong final acidity & semi-soft ripening texture

Burland Bloom: Butler's Cheese Dairy, Lancashire pasteurised cow's milk, buttery in taste and tone with a pale, delicate rind much like a traditional French brie



**SUNDAY
LUNCH**

Pick up a menu and book at reception

SERVED 12PM-2.30PM

2 COURSES £27.50

3 COURSES £32