



# BROSSE

STEAKHOUSE

## TABLE D'HÔTE MENU

### STARTERS

#### MARINATED HERITAGE TOMATO SALAD

wasabi mascarpone and shallot dressing

#### CHARGRILLED ENGLISH ASPARAGUS

Iberico ham, poached egg and chervil sabayon

#### SMOKED SEA TROUT

Jersey Royals, radish and horseradish yogurt salad

#### SOUP OF THE DAY

bread and butter

### MAINS

#### CHARGRILLED RARE BREED PORK CHOP

braised pac choi, gratin potato, apple & caper dressing

#### GARLIC & THYME MARINATED CHICKEN BURGER

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

#### 10oz CUMBRIAN FLAT IRON

(21 day aged) well-marbled, tender and juicy steak with beef dripping chips, onion rings, watercress and Diane sauce

#### SMOKED HADDOCK & CHORIZO GRATIN

coriander and red pepper piperade, dried tomato and rocket salad

#### FENNEL & ARTICHOKE PAPPARDELLE

baby leaf spinach, almond & citrus pesto

### DESSERTS

#### SELECTION OF LOCAL ICE CREAMS

#### CHOCOLATE DELICE

cherry sorbet and hazelnuts

#### BAKED CHERRY YOGURT

granola and candied almonds

#### LOCAL BLENGDALE BLUE CHEESE

oat cakes, Grandma's chutney and grapes