

BROSSEN

STEAKHOUSE

FROM THE GRILL

All grill items are served with a grilled vine tomato, onion rings, and a choice of house sauce

7oz Fillet Steak £39

28-day salt-aged fillet, exceptionally tender, fine-grained texture, delicate buttery flavour

8oz Bistro Rump Steak £34

28-day salt-aged rump, full-flavoured cut, firm bite, rich beef character

10oz Ribeye Steak £35

28-day salt-aged ribeye, generous marbling, juicy centre, deep savoury finish

10oz Dry-Aged Sirloin Steak £34

28-day salt-aged sirloin, balanced marbling, robust flavour

10oz Lamb Rump Steak £34

Grilled lamb rump, tender pink centre, subtle sweetness, caramelised fat cap

10oz Pork Tomahawk £30

Grilled pork tomahawk, thick-cut, juicy meat, crisp golden fat

SHARERS

IDEAL FOR TWO

All sharers are served with grilled vine tomatoes, panko onion rings, and your choice of two sauces and three sides

20oz Chateaubriand £86

21-day salt-aged Cumbrian fillet - perfect for sharing, melts in the mouth with luxurious flavour

35oz Porterhouse Steak £83

A prime cut combining sirloin and fillet, marbled for tenderness and depth

Brossen Chef's Butcher Board £84

A carnivore's delight: dry-aged ribeye, rump steak, lamb lollipops, Peri-Peri chicken drumsticks, and house-smoked sausage

BUTTERS & SAUCES

Pick one (included with grill items)

Brandy Peppercorn

Béarnaise

Red Wine Jus

Herb & Chilli Butter

Chimichurri

BURGERS

All burgers are served in a toasted brioche bun, with gem lettuce, beef tomato, panko onion ring, dill pickle, house slaw and skinny fries

The Ultimate Brossen Steak Burger £24

225g beef patty with caramelised onion, Emmental, garlic mayonnaise

Surf & Turf Burger £26

225g Wagyu beef patty, grilled king prawns, Emmental, harissa mayonnaise

Brossen Bhaji Burger (VG) £22

Homemade onion bhaji patty, mango chutney, coriander yoghurt, poppadom crumb

Char-Grilled Tandoori Chicken Burger £24

Tandoori chicken, onion bhaji, mint mayonnaise, crispy onions

MAINS & PASTAS

Chickpea & Spinach Curry (VG) £23

Chickpeas, spinach, coconut sauce, basmati rice, warm naan

Beer-Battered Haddock & Chips £21

Beer-battered haddock, triple-cooked chips, minted mushy peas, tartare sauce

Fettuccine Bolognese £23

Fettuccine, slow-cooked beef ragù, Parmesan, garlic bread

Pan-Roasted Chicken Supreme with Citrus Glaze £25

Chicken supreme, mushroom ragout, creamy mashed potatoes, tenderstem broccoli, citrus glaze

FROM THE HEAD CHEF

Brossen's Authentic Butter Chicken £24

Spiced chicken, tomato & butter sauce, spiced rice, naan bread, mango pickle, papadum

(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

Pea & Mint Soup (VG) £9

Smoked crème fraîche, grilled sourdough, Lakeland butter

Dynamite Prawns £14

Crispy fried prawns, spicy mayonnaise, frisée lettuce

Mushrooms on Toast (VG) £12

Wild mushroom ragout, garlic, thyme, chives, shaved Parmesan, toasted sourdough

Burrata & Isle of Wight Tomatoes (V) £13

Basil pesto, Parmesan, crispy bread, balsamic glaze, extra virgin olive oil

Homemade Crispy Calamari £13

Crispy baby squid, citrus salt, soy & ginger dipping sauce

Pulled Beef Spring Roll £14

Slow-cooked pulled beef spring roll, mozzarella, mushroom, Grana Padano, smoked paprika dip

BROSSEN SIGNATURE DISH

Thai-Spiced Scotch Egg £13

Soft-boiled egg, Thai-spiced pork, sweet chilli & lemongrass dipping sauce

SIDES

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

Skinny Fries (VG)

Chunky Chips (VG)

Crushed Paprika Baby Potatoes, Sour Cream, Chives (V)

Panko Onion Rings (V)

Grilled Tenderstem Broccoli, Parmesan (V)

Heirloom Tomato & Feta Salad (V)

Wild Sautéed Mushrooms, Pancetta

DESSERT

Biscoff Tiramisu £11

Espresso-soaked lady fingers, Biscoff, mascarpone cream, cocoa dusting

Sticky Toffee Pudding £11

Sticky date sponge, hot toffee sauce, Madagascan vanilla ice cream

Blueberry Cheesecake £11

New York-style cheesecake, blueberry compote, whipped cream

Peanut Butter & Berry Crumble £11

Mixed berries, crunchy peanut butter oat crumble, vanilla custard

Molten Chocolate Fondant £13

Chocolate fondant, vanilla ice cream

Three Hills Gelato Selection

1 scoop £3.50 / 2 scoops £6 / 3 scoops £9

100% natural and Cumbrian-made gelato choose from: Madagascan vanilla, chocolate, strawberry, rum & raisin

Northern Cheese Board £14

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 and 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 & book at reception

Served 12PM-2.30PM

2 courses £31

3 courses £37