



# BROSSEN

STEAKHOUSE

## SUNDAY LUNCH MENU

2 Courses £31 / 3 Courses £37 / Served 12-2:30pm

### STARTERS

#### Thai-Spiced Scotch Egg

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

#### Fire-Roasted Tomato & Basil Bisque (v)

fire-roasted vine tomatoes, sweet basil, shaved Parmigiano Reggiano,  
grilled sourdough, whipped Cumbrian butter

#### Mushrooms on Toast (vg)

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

#### Dynamite Prawns

crispy tempura prawns, spicy sriracha mayonnaise, frisée lettuce

### MAINS

#### 28-day Aged Cumbria Roast Beef

Yorkshire puddings, roast potatoes, seasonal vegetables, gravy

#### Ultimate Brosen Steak Burger

225g beef burger, gem lettuce, Emmental cheese, caramelised onions, garlic aioli

#### Roast Pork

Yorkshire puddings, roast potatoes, seasonal vegetables, gravy, apple sauce

#### Fish & Chips

fresh lightly battered haddock, chunky chips, minted mushy peas, homemade tartare sauce, lemon wedge

#### Penne Arrabbiata (vg)

tomato sauce, chilli, basil

### DESSERTS

#### Peanut Butter & Berry Crumble

mixed berries, crunchy peanut butter oat crumble, vanilla custard

#### Sticky Toffee Pudding

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

#### Biscoff Tiramisu

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

#### Three Hills Gelato Selection (2 scoops)

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

#### Freshly Brewed Tea or Coffee

Food Allergies and Intolerances: If you have any concerns relating to allergens detailed below please speak to our duty manager prior to ordering:  
cereals containing gluten, crustaceans, eggs, fish, peanuts, soybeans, milk, nuts, celery,  
mustard, sesame, sulphur dioxide and sulphites, lupin and molluscs.