WELCOME TO BROSSEN STEAKHOUSE

BROSSEN
STEAKHOUSE

TO START

OUR FAVOURITE

Proper Scotch Egg
Soft boiled hens egg, black pudding and Cumberland sausage, Bramley apple puree, Cumberland sauce
£13

Dynamite King Prawns
Crispy king prawns, spicy mayonnaise, frisée lettuce
£14 (gf*)

Cumbrian Pulled Beef Spring Rolls
Mozzarella, woodland mushrooms, smoked paprika mayonnaise
£14

French Onion Soup
Gruyère crouton, golden puff pastry
£9 (v) (gf*)

Crab on Toast
Brown crab rarebit, aged parmesan, chives, butter-fried toast, lobster aioli
£13

Local Oak-Smoked Salmon
Butter-toasted brioche, whipped crème fraîche, winter truffle, trout roe
£13 (gf*)

Crispy Woodland Mushrooms
Seasoned tempura batter, roasted garlic purée, truffle, crispy shallots, herb oil
£12 (vg)

FROM THE GRILL

THE STEAK EXPERIENCE

At the heart of Brossen is exceptional locally sourced beef, dry-aged for 28 days to develop depth of flavour, then expertly grilled to your liking.

All our steaks are served with a grilled vine tomato, crispy panko onion rings and your choice of sauce.

7oz Fillet Steak
Lean, exceptionally tender, delicate flavour
£39 (gf*)

8oz Bistro Rump Steak
Rich beef flavour, satisfying bite
£34 (gf*)

10oz Ribeye Steak
Generous marbling, rich flavour, exceptional succulence
£35 (gf*)

10oz Dry-Aged Bone-in Sirloin Steak
Deeply flavoured, beautifully marbled
£34 (gf*)

10oz Cumbrian Lamb Rump Steak
Tender, full-flavoured, served pink
£34 (gf*)

Cauliflower Steak
Marinated in coconut & harissa
£23 (vg) (gf*)

SHARERS

IDEAL FOR TWO
All sharers are served with your choice of three sides & two sauces

20oz Chateaubriand
Cumbrian beef fillet
£86 (gf*)

35oz Porterhouse Steak
Sirloin and fillet on the bone
£84 (gf*)

Brossen Surf & Turf Board
Rib-eye steak, rump steak, Cumbrian lamb cutlets, grilled king prawns, salt & pepper squid
£84 (gf*)

BUTTERS & SAUCES (gf)

Pick one (included with grill items)

Bourbon Peppercorn / Béarnaise / Bone Marrow & Red wine jus / Wild Mushroom & Madeira / Chimichurri (vg)

BURGERS

All burgers are served 'smashed' in a toasted brioche bun with a panko onion ring, dill pickle, house 'slaw, salted skinny fries

The Ultimate Brossen Cheeseburger
8oz smashed beef patty, emmental, caramelised onion, gem lettuce, beef tomato, burger sauce
£24

Brossen Bacon Burger
Double 8oz smashed beef patties, smoked bacon, American cheddar, baconnaise, caramelised onion, gem lettuce, beef tomato, gherkins, red onion
£26

The No Frills Burger
8oz beef patty, tomato, lettuce, burger relish
£20

Buffalo Chicken Burger
Chicken breast smothered in buffalo sauce, blue cheese mayo, lettuce, red onion, chives
£23

Crab & King Prawn Burger
handcrafted crab & king prawn burger, pickled cucumber, rocket, lemon-dill aioli
£26

Moving Mountains Burger
Mushroom patty, teriyaki mayo, lettuce, tomato, red onion, avocado
£22 (vg)

MAINS & PASTAS

Beer-Battered Haddock & Triple-Cooked Chips
Minted mushy peas, tartare sauce
£21

Butter Chicken Curry
Fragrant basmati rice, naan, mango chutney, poppadom
£24 (gf*)

Chicken in a Basket
Buttermilk fried crispy chicken breast, curry leaf salt, house curry ketchup, pickled onion, salted skinny fries
£23

Halloumi in a Basket
Buttermilk fried crispy halloumi, curry leaf salt, pickled cucumber, curry ketchup, salted skinny fries
£22 (v)

Slow-Braised Osso Buco
Veal shank, red wine & tomato jus, saffron risotto, gremolata
£26 (gf*)

Rigatoni Bolognese
Slow-cooked beef ragù, parmesan, garlic bread
£22 (gf*)

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

Triple-cooked chunky chips (vg) (gf*)

Salted skinny fries (vg) (gf*)

House 'slaw (v) (gf)

Chargrilled tenderstem broccoli, parmesan (v) (gf)

Sauteed greens & carrots (v) (gf)

Panko onion rings (v)

Rocket, parmesan salad (v) (gf)

TO FINISH

Bourbon Sticky Toffee Pudding
Bourbon toffee sauce, vanilla ice cream, candied pecans
£11 (v) (gf*)

Warm Chocolate Fondant
Molten chocolate centre, Kirsch-soaked cherries, vanilla ice cream
£12 (v) (gf*)

Caramelised Pear & Apple Crumble
Toasted almond crumble, warm vanilla custard
£11 (vg)

Fire-Kissed Key Lime Pie
Biscuit crust, sharp lime custard, torched meringue, crème fraîche
£11 (v)

Three Hills Gelato Selection 3 Scoops
100% natural and Cumbrian-made gelato
choose from: Madagascan vanilla, chocolate, strawberry
£9 (v) (gf)

Cumbrian Cheese Board
Cumbrian cheeses, grapes, chutney, Lovingly Artisan sourdough crackers
£14 (v) (gf*)

(v) Vegetarian (vg) Vegan (gf) Gluten Free (gf*) Gluten Free on Request
Allergies & Intolerances: before you order please speak to a member of staff if you would like to know about our ingredients.

BROSSEN
STEAKHOUSE

www.innonthesquare.co.uk • 017687 73333

@brossensteakhouse

SUNDAY LUNCH

Pick up a menu & book at reception

Served 12PM-4PM

2 courses £31

3 courses £37