BROSSEN
STEAKHOUSE

SUNDAY LUNCH MENU

2 Courses £31 / 3 Courses £37 / Served 12-4pm

STARTERS

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

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

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

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

MAINS

all main course served with crispy roasted potatoes,
honey roasted baby carrots and parsnips, cheesy cauliflower cheese

28-day Aged Cumbria Roast Beef Sirloin
crispy Yorkshire puddings, rich red wine gravy

Roast Lakeland Pork
crispy Yorkshire puddings, crackling, gravy, apple sauce

Pan Fried Seabass
warm potato salad, fresh fennel & orange, shellfish sauce

Spring Vegetable & Chestnut Wellington (v)
seasonal greens, mushroom & chestnut wrapped in flaky puff pastry, with sage & onion stuffing

DESSERTS

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

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

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

Three Hills Gelato Selection (2 scoops) (v) (gf)
100% natural and Cumbrian-made gelato
Madagascan vanilla, chocolate, strawberry

Freshly Brewed Tea or Coffee

(v) Vegetarian (vg) Vegan (gf) Gluten Free (gf*) Gluten Free on Request
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.