FRONT BAR MENU

BREAKFAST

served from 9am-12pm

THICK CUT FARMHOUSE TOAST £3
white or multigrain, salted butter

CRUSHED AVOCADO ON SOURDOUGH (V) £11.50
toasted sourdough, chilli jam, poached eggs

SMOKED SALMON & SCRAMBLED EGG £11.50
multigrain toast

FULL CUMBRIAN BREAKFAST £15.50
your choice of:
Cumberland pork sausage / local back bacon / black pudding / roasted plum tomatoes / grilled portobello mushroom / hash brown / baked beans / Todd Hills Farm egg (poached, fried or scrambled) / farmhouse white or multigrain toast and butter

V OR VG CUMBRIAN BREAKFAST £13
your choice of:
vegetarian sausage / roasted plum tomatoes / grilled portobello mushroom / hash brown / baked beans / spinach / Todd Hills Farm egg* (poached, fried or scrambled) / farmhouse white or multigrain toast and butter*
**excluded on vegan plate*

BREAKFAST BUTTY £8
buttered farmhouse white or multigrain bread and choice of sauce. Choose one of the following: bacon, Cumberland sausage, vegetarian sausage, fried egg
Add a second option for +£2

EGGS BENEDICT £10.95
toasted English muffin, ham, poached egg, hollandaise

served from 12pm-5pm

SANDWICHES

served on thick-cut white or wholegrain bread with dressed leaves and skin-on fries unless stated

HAM & MATURE CHEDDAR £11
Hand-carved Cumbrian ham, mature Park House Farm Cheddar & tomato chutney

PARK HOUSE FARM CHEDDAR & PICCALILLI (V) £10
Mature Park House Farm Cheddar & sandwich pickle

CORONATION CHICKPEA (VG) £10
Curried chickpeas, sultanas, rocket & toasted almonds

CUMBRIAN ROAST BEEF CIABATTA £17
Cumbrian roast beef, caramelised onions & melted mature Cheddar on toasted Lovingly Artisan ciabatta

SOUTHERN FRIED CHICKEN BAP £15
Southern fried chicken, gem lettuce, gherkins & chipotle mayonnaise

LUNCH

served on thick-cut white or wholegrain bread with dressed leaves and skin-on fries unless stated

CRAB MELT £16
Fresh crab, herbs & lemon, topped with melted Gruyère on toasted sourdough

THE SQUARE CLUB £16
Triple-decker sandwich with free-range chicken mayonnaise, streaky bacon, vine tomato, gem lettuce & free-range egg

BBQ PULLED PORK CIABATTA £15
Pulled pork glazed in smoky BBQ sauce, creamy slaw & pickled onion

FISH FINGER CIABATTA £15
Beer-battered fish goujons, tartare sauce, minted mushy peas & gem lettuce
Add a cup of today's homemade soup +£3

LUNCH FAVES

REAL ALE BATTERED FISH & CHIPS £21
Responsibly sourced haddock in local ale batter, chunky chips, minted mushy peas, tartare sauce & lemon

CHICKEN IN A BASKET £23
Buttermilk fried crispy chicken breast, curry leaf salt, house curry ketchup, pickled onion & skinny fries

AUTHENTIC BUTTER CHICKEN CURRY £24
Fragrant basmati rice, homemade naan, mango chutney & crisp poppadom

RIGATONI BOLOGNESE £22
Slow-cooked beef ragù, Parmesan & garlic bread

LIGHT BITES

TODAY'S HOMEMADE SOUP (V) £9
Served with artisan bread and butter

PROPER SCOTCH EGG £13
Soft-boiled hen's egg, black pudding & Cumberland sausage, Bramley apple purée & Cumberland sauce

DYNAMITE KING PRAWNS £14
Crispy king prawns, spicy mayonnaise & frisée lettuce

CUMBRIAN PULLED BEEF SPRING ROLLS £14
Mozzarella, woodland mushrooms, smoked paprika mayonnaise

CRISPY WOODLAND MUSHROOMS (VG) £12
Seasoned tempura batter, roasted garlic purée, truffle, crispy shallots & herb oil

SIDES

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

Skinny fries (VG)
Hand-cut chunky chips (VG)
Panko onion rings (V)
House 'slaw (V)
Rocket and parmesan salad (V)
Grilled tenderstem broccoli, parmesan (V)
Sauteed greens & carrots (V)

DESSERT

BOURBON STICKY TOFFEE PUDDING (V) £11
Bourbon toffee sauce, vanilla ice cream & candied pecans

WARM CHOCOLATE FONDANT (V) £12
Molten chocolate centre, Kirsch-soaked cherries & vanilla ice cream

CARAMELISED PEAR & APPLE CRUMBLE (VG) £11
Toasted almond crumble & warm vanilla custard

FIRE-KISSED KEY LIME PIE (V) £11
Biscuit crust, sharp lime custard, torched meringue & crème fraîche

THREE HILLS GELATO SELECTION (V) £9
Three scoops – Madagascan vanilla, chocolate & strawberry

CUMBRIAN CHEESE BOARD (V) £14
Selection of Cumbrian cheeses, grapes, chutney & Lovingly Artisan sourdough crackers

WRAPS, QUESADILLAS & DIRTY FRIES

KOREAN BBQ BEEF DIRTY FRIES £15
Skinny fries topped with Korean BBQ Cumbrian beef, mature Cheddar, kimchi & spring onions

CHICKEN QUESADILLA £15
Mexican-spiced chicken, roasted peppers & mature Cheddar in a grilled tortilla, guacamole, sour cream & pico de gallo

CAJUN CHICKEN WRAP £15
Roasted Cajun chicken, gem lettuce, red onion, avocado & chipotle mayonnaise

FALAFEL & HUMMUS WRAP (VG) £14
Crispy falafel, hummus, cucumber, gem lettuce & red onion

FROM THE GRILL

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 BURGER £24
8oz smashed beef patty, emmental, caramelised onion, gem lettuce, beef tomato, burger sauce

BROSSEN BACON BURGER £26
Double 8oz smashed beef patties, smoked bacon, American cheddar, baconnaise, caramelised onion, gem lettuce, beef tomato, gherkins, red onion

CRAB & KING PRAWN BURGER £26
Handcrafted crab & king prawn burger, pickled cucumber, rocket & lemon-dill aioli

MOVING MOUNTAINS BURGER(V) £22
Mushroom patty, teriyaki mayo, lettuce, tomato, red onion, avocado

Double up your beef burger +£5

All steaks are served with grilled vine tomato, panko onion rings, skinny fries & one sauce

10OZ SIRLOIN STEAK £34
28-day aged Cumbrian beef, beautifully marbled and full of flavour

10OZ RIB-EYE STEAK £35
28-day salt-aged, richly marbled and exceptionally succulent

10OZ CUMBRIAN LAMB RUMP £34
Tender, full-flavoured & served pink

TO SHARE
Served with your choice of three sides & two sauces

20OZ CHATEAUBRIAND £86
28-day salt-aged Cumbrian beef fillet

35OZ PORTERHOUSE STEAK £84
28-day dry-aged sirloin and fillet on the bone

Sauces:
Bourbon Peppercorn • Béarnaise • Bone Marrow & Red Wine Jus • Wild Mushroom & Madeira • Chimichurri (vg)

(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.

SERVED FROM 5PM-9.30PM IN 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

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.