

THE BRONTE STEAK HOUSE

Sunday Lunch Menu

Menu available 1pm to 4pm

Starters

Soup of the Day (G)

Freshly prepared soup of the day served with home baked bread

Potato Skins (G)

Potato skins crispy fried & served with a garlic or sweet chilli dip

Smoked Salmon & Prawn Cocktail (£1.50 Supplement)

A timbale of oak smoked salmon with plump prawns bound in our own rich mairé rose sauce & salad leaves

Minted Melon (G)

A selection of fresh melon finished with a mint granita

Main Course

Sunday Roast Beef (G)

Roast beef served with a yorkshire pudding, seasonal vegetables, roast potato & gravy

Chefs Roast of the Day

Served with seasonal vegetables, roast potato & gravy (please ask for today's choice)

Pan Seared Fillet of Chicken (G)

Fillet of chicken simply pan seared with gravy, pepper, diane or bacon & mushroom sauce

Thai Red Curry

Breast of chicken Thai red curry

Salmon Fillet (G)

Pan seared salmon fillet with a creamy chive & parsley sauce topped with crispy curried parsnips

Vegetarian Lasagne (V)

Homemade vegetarian lasagne served with a mixed leaf salad

10 oz Sirloin Steak (£5.00 supplement)

10 oz uncooked Sirloin steak cooked to your liking served with french fried onion, mushrooms & choice of sauce

All served with either; Homemade Chips, Champ, Boiled Potatoes or Boiled Rice

Sweets

Trio of Ice Cream (G)

Trio of Vanilla, Strawberry & Honeycomb ice cream

Pavlova (G)

Bronte Classic homemade Pavlova topped with fresh cream & fruit

Bronte's Cheesecake

The Bronte's own homemade cheesecake served with fresh cream (Please ask your server for today's flavour)

Bronte's Homemade Brownie

Milk chocolate brownie with crushed white chocolate, chocolate sauce & vanilla ice cream

2 Courses £13.95 per person

3 Courses includes tea or coffee £16.95 per person

THIS IS A SET MENU & NOT COMBINABLE WITH ANY OTHER MENU

(V) indicates suitable for vegetarians

(G) indicates suitable for those with a Gluten Free diet