

# THE BRONTE STEAK HOUSE

## Starters

<b>Minted Melon (Gluten Free)</b>	£3.95
A selection of fresh melon finished with a mint graniti	
<b>Smoked Salmon &amp; Prawn Cocktail</b>	£5.95
A timbale of oak smoked salmon with plump prawns bound in our own rich maire rose sauce & salad leaves	
<b>Soup of the Evening</b>	£3.95
Freshly prepared soup of the evening served with home baked bread	
<b>Goats Cheese Tartlet</b>	£5.75
Creamy Fivemiltown goat's cheese resting on red onion marmalade in a short pastry tartlet, balsamic reduction dressed mizuna & rocket leaves	
<b>Chefs Chicken Liver Pate</b>	£5.75
Chefs own smooth homemade chicken liver pate scented with Cognac, with crisp crostini & cumberland sauce	
<b>Bronte's Stuffed Mushrooms</b>	£5.75
Mushrooms stuffed with our homemade chicken liver pate cooked in garlic butter topped with stuffing & served with a mixed leaf salad	
<b>Duck Spring Rolls</b>	£5.25
Duck Spring Rolls served with a hoi sin sauce & noodle salad	
<b>Potato Skins (Gluten Free)</b>	£3.95
Potato skins crispy fried & served with bacon & cheese, barbecue & cheese or simply with a garlic or chilli dip	
<b>Cajun Beef</b>	£5.95
Diced spicy beef in a filo basket drizzled with a Cajun sauce & served with a mixed leaf salad	
<b>Prawns &amp; Smoked Bacon</b>	£5.95
Fresh Locally sourced tiger prawns in a smoked bacon sauce, served with mixed leaf salad	

## **Main Courses**

**Lamb Shank** £15.25

Lough Erne lamb shank served on a bed of homemade parsnip mash with a red wine & thyme jus

**Fillet of Chicken** £10.75

Locally farmed tender fillet of chicken served with a choice of sauce

**Blackened Cajun Chicken** £10.95

**Locally farmed** chicken breast coupled with a Cajun sauce & sour cream

**Lissara Duck Breast (Gluten Free)** £12.95

Locally farmed Lissara Duck breast served with a rich plum & ginger sauce (Chef recommends served medium)

**Beef Stroganoff** £12.25

Tender strips of steak cooked in a creamy brandy sauce & served with aromatic braised rice

**Chicken Ceasar Salad** £10.95

Sliced fillet of chicken with bacon, crispy cos lettuce served with Bronte's homemade ceasar dressing with crispy croutons

**Salmon Fillet (Gluten Free)** £11.75

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

**Deep Fried Scampi** £10.75

Deep fried Portavogie scampi in a homemade light crispy herb infused batter served with tartar sauce or garlic dip

**Trio of Seafood (Gluten Free)** £12.95

Chefs selection of fresh seafood & served with shredded mange tout, queenie scallops, basil oil & crispy leeks

**Seafood Pasta** £10.75

A melody of fresh seafood in a white wine & cream sauce

**Lemon Sole** £11.95

Fresh Lemon Sole topped with tartare sauce & a herb crust

**Vegetable Stir Fry (V)** £11.95

Bronte's stir fry with fresh vegetables served with noodles or egg fried rice or add chicken or beef (£3.00 supplement)

**Vegetable Pasta (V)** £9.75

Fresh pasta & vegetables in a creamy tomato sauce with parmesan & garlic bread

(V) indicates suitable for vegetarians

## Prime Irish Beef

Cooked only as you like & served on a plate, Skillet by request

<b>Medium Sized Sirloin</b> 10 oz. uncooked	£14.25
<b>Bronte Sirloin</b> 16 oz. uncooked	£16.25
<b>Medium Sized Fillet</b> 8 oz. uncooked	£15.25
<b>Bronte Butterfly Fillet</b> 12 oz. uncooked	£19.25

## Bronte Steakhouse Specials

<b>The House Special</b> Prime sirloin stuffed with a duxelle of shallots & mushrooms served with a rich Grand Marnier sauce	£18.25
<b>Steak Bramwell</b> Prime sirloin topped with wok fried tiger prawns & garlic sauce	£17.95
<b>Bronte's Porterhouse Steak</b> 24 oz. uncooked sirloin steak. (Please allow 45mins for over medium)	£28.95
<b>Pepper Crusted Fillet</b> Medallions of pepper crusted fillet topped with cashel blue Cheese & red wine gravy	£18.25
<b>The Tower Steak</b> A tower of steak medallions topped with crispy onions drizzled with a Cajun sauce	£16.25

## Sauces

Peppered, Diane, Bronte Special, Chasseur or Bacon & Mushroom £2.75

Garlic Butter £2.75

## Side Orders

<b>Bouquetiere</b> Chef's selection of three fresh vegetables & potatoes	£3.95
<b>Lyonnaise Potatoes</b> Sliced potatoes & diced onions sautéed in the pan with butter	£2.95
<b>Scalloped Potatoes au Gratin</b> Thinly sliced potatoes covered with a creamy cheese sauce & finished under the grill	£3.25
<b>Cubed Garlic OR Sweet Chilli Potatoes</b>	£2.95
<b>Bronte's Homemade Champ</b>	£2.95
<b>Roast or Boiled Potatoes</b>	£2.95
<b>Homemade Chips</b>	£2.95
<b>French Fried Onions</b>	£2.95
<b>Portion of Peas</b>	£1.65
<b>Portion of Fresh Vegetables</b>	£2.85
<b>Sautéed Mushrooms</b>	£2.85
<b>Sautéed Onions</b>	£2.55
<b>Cauliflower or Broccoli Mornay</b>	£3.25
<b>Cabbage &amp; Bacon</b>	£2.95
<b>Tossed Salad</b>	£2.95
<b>Garlic Bread</b>	£2.95

**Please let us know if you have any special dietary requests**

**Bronte Steak House Gift Vouchers are available on request**

**Gratuity at your own Discretion**