

# THE BRONTE STEAK HOUSE

## Sunday Menu

### Starters

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|---|-------|
| <b>Minted Melon (Gluten Free)</b><br>A selection of fresh melon finished with a mint graniti  | £3.95 |
| <b>Smoked Salmon &amp; Prawn Cocktail</b><br>A timbale of oak smoked salmon with plump prawns bound in our own rich maire rose sauce & salad leaves                       | £5.95 |
| <b>Soup of the Day</b><br>Freshly prepared soup of the evening served with home baked bread   | £3.95 |
| <b>Bronte's Stuffed Mushrooms</b><br>Mushrooms stuffed with our homemade chicken liver pate cooked in garlic butter topped with stuffing & served with a mixed leaf salad | £5.75 |
| <b>Duck Spring Rolls</b><br>Duck Spring Rolls served with a hoi sin sauce & noodle salad  | £5.25 |
| <b>Potato Skins (Gluten Free)</b><br>Potato skins crispy fried & served with bacon & cheese, barbecue sauce & cheese or simply with a garlic or sweet chilli dip          | £3.95 |
| <b>Cajun Beef</b><br>Diced spicy beef in a filo basket drizzled with a Cajun sauce & served with a mixed leaf salad   | £5.95 |

### Main Course

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|--|--------|
| <b>Sunday Roast Sirloin of Beef</b><br>Prime sirloin of beef served with a yorkshire pudding, seasonal vegetables & gravy      | £8.95  |
| <b>Chefs Roast of the Day (please check for todays choice)</b><br>Served with seasonal vegetables & gravy                      | £8.95  |
| <b>Thai Red Curry</b><br>Breast of chicken Thai red curry served with boiled rice  | £8.95  |
| <b>Pan Seared Fillet of Chicken</b><br>Fillet of chicken simply pan seared with gravy, pepper, diane or bacon & mushroom sauce | £10.75 |
| <b>Lissara Duck Breast (Gluten Free)</b><br>Locally farmed Lissara duck breast served with a rich plum & ginger sauce          | £12.95 |

Homemade Herb Crumb Goujons £8.95  
Fillet of chicken goujons in a herb crumb served with garlic or chilli dip

Vegetable Pasta £7.95  
Fresh pasta & vegetables in a creamy tomato sauce with parmesan & garlic bread

Deep Fried Scampi £9.95  
Portavogie scampi in a light homemade crispy herb batter served with tartar sauce or garlic dip

Salmon Fillet (Gluten Free) £11.75  
Pan seared salmon fillet with a creamy chive & parsley sauce topped with crispy curried parsnips

Bronte's Homemade Sirloin Steak Burger £8.95  
Homemade steak burger on a bed of sauteed onions & served with your choice of sauce

Sirloin Steak Ciabatta £10.95  
Strips of prime irish sirloin steak on ciabatta bread served with sauteed onions, mushrooms & drizzled with pepper sauce

### Prime Irish Beef

Cooked only as you like & served on a plate with, french fried onions, mushrooms & choice of sauce  
**Skillet by request (All weights uncooked)**

10 oz. Medium Sized Sirloin £14.25      8 oz. Medium Fillet £15.25

16 oz. Bronte Sirloin £16.25      12 oz. Bronte Butterfly Fillet £19.25

### Bronte Steakhouse Specials

The House Special £18.25  
Prime sirloin stuffed with a duxelle of shallots & mushrooms served with a rich Grand Marnier sauce

Steak Bramwell £17.95  
Prime sirloin topped with wok fried tiger prawns & garlic sauce

The Tower Steak £16.25  
A tower of steak medallions topped with crispy onions drizzled with a Cajun sauce

### All main courses served with your choice of side order

#### Sides

Chips, champ, boiled potatoes, garlic potatoes, french fried onions, mushrooms, fresh vegetables or tossed salad £2.95

Peas £1.65

#### Sauces

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

Garlic Butter or Gravy £1.95

### Homemade Sweets £4.25

A selection of homemade sweets available

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