

THE BRONTE STEAK HOUSE

‘Friday Night is Steak Night at the Bronte’

2 Starters, 2 Steaks, 2 Glasses of Wine £45

(Includes mushrooms, french fried onions, 2 side orders & 2 sauces, choose from White, Red & Rose Wine)

Starters

Minted Melon (Gluten Free)

A selection of fresh melon finished with a mint graniti

Soup of the Evening

Freshly prepared soup of the evening served with home baked bread

Potato Skins (Gluten Free)

Potato skins crispy fried & served with bacon & cheese, barbecue & cheese or simply with a garlic or chilli dip

Bronte’s Stuffed Mushrooms £1.50pp

Mushrooms stuffed with our homemade chicken liver pate cooked in garlic butter topped with stuffing & served with a mixed leaf salad

Prime Irish Steak

Medium Sized Sirloin

10 oz. uncooked

Medium Sized Fillet

8 oz. uncooked

Bronte Sirloin £3.00pp supp

16 oz. uncooked

Bronte Butterfly Fillet £4.00pp supp

12 oz. uncooked

Bronte Steakhouse Specials

The House Special £4.00pp supp

Prime sirloin stuffed with a duxelle of shallots & mushrooms served with a rich Grand Marnier sauce

Steak Bramwell £4.00pp supp

Prime sirloin topped with wok fried tiger prawns & garlic sauce

Pepper Crusted Fillet £4.00pp supp

Medallions of pepper crusted fillet topped with cashel blue cheese & red wine gravy

The Tower Steak £2.00pp supp

A tower of steak medallions topped with crispy onions drizzled with a Cajun sauce

Sauces

Peppered, Diane, Bronte Special, Gravy, or Bacon & Mushroom

Sides

Tossed Salad, Homemade chips, Garlic, Sweet Chilli or Lyonnaise Potatoes, or Champ