

Starters

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

Main Courses

- Lamb Shank** £15.25
Irish lamb shank served on a bed of homemade parsnip mash with a red wine & thyme jus
- Venison Pie** £12.95
Tender pieces of Finnebrogue Venison marinated in garlic, rosemary & red wine cooked with winter vegetables topped with pastry
- Fillet of Chicken** £10.75
Tender fillet of chicken served with a choice sauce
- Blackened Cajun Chicken** £10.95
Chicken breast coupled with a Cajun sauce & sour cream
- Silver Hill Roast Duck** (Gluten Free) £12.25
Silver Hill half roast duck served with a rich plum & ginger sauce
- 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 pea & basil puree, red pepper oil & 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

Trío of Seafood (Gluten Free) £12.95

Chefs selection of 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

Fresh Fish of the Day £11.95

(Check for Availability)

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

Medium Sized Sirloin £14.25

10 oz. uncooked

Bronte Sirloin £16.25

16 oz. uncooked

Medium Sized Fillet £15.25

8 oz. uncooked

Bronte Butterfly Fillet £19.25

12 oz. uncooked

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

Bronte's Porterhouse Steak £28.95

24 oz. uncooked sirloin steak. (Please allow 45mins for over medium)

Pepper Crusted Fillet £18.25

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

The Tower Steak £16.25

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

Sauces

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

Garlic Butter £2.75

Side Orders

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

Bronte Steak House Gift Vouchers are available on request

Gratuity at your own Discretion