

THE
BRONTE
RESTAURANT & BAR

Light Bites

Halloumi Fries - £5.95 (VE*)

Breaded Halloumi Fries on a bed of mixed leaves & drizzled with sweet chilli sauce

Belly Pork Bites - £5.95 (GF*)

Sweet Chilli & Honey Coated Pork Belly Bites, served on baby gem lettuce with Asian slaw

Salt & Pepper Chicken - £5.95 (GF*)

Salt & Pepper Chicken, served with sauteed spring onions, chillies, melted onions & roasted peppers

Brie Wedges - £6.25

Breaded Melting Brie Wedges, served on a bed of dressed leaves with spiced fruit chutney

Cheesy Garlic Bread - £3.95 (VE*)(GF*)

Toasted Cheesy Garlic Ciabatta, served with dressed mixed leaves

Mixed Olives - £3.95 (VE*) (GF*)

Served with a toasted sourdough bread, balsamic & olive oil dip

Nachos - £5.95 (VE*)(GF*)

Crunchy Tortilla Chips piled high with cheddar & mozzarella cheese, salsa & sour cream

Top with Barbeque Pulled Pork £3.00 extra

Please inform your server of any dietary requirements

GF* Can be made gluten free

VE* Can be made vegan

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Starters

King Prawn and Chorizo Bruschetta - £6.75

Topped with rocket and a chimichurri drizzle

Garlic Mushrooms - £5.95 (VE*) (GF*)

Mushrooms in a creamy garlic & spinach sauce, served on a warm ciabatta

Mixed Kebab - £6.75 (GF*)

Homemade Seekh Kebab, Onion Bhaji & Chicken Tikka Fillet Pieces,
served on a poppadom with mint yoghurt and mango salsa

Chorizo - £6.25

Diced Chorizo Cooked with red wine, diced shallots and garlic.
Served with toasted sourdough bread and salad

Butternut Squash & Sage Arancini - £5.95 (VE*)

Butternut Squash & Sage Risotto Balls coated in golden panko breadcrumbs,
served with rocket salad and garlic aioli

Chicken Liver Pâté - £6.25 (GF*)

Brandy Infused Chicken Liver Pâté wrapped in smoked streaky bacon, served with
toasted sourdough bread, dressed salad leaves and beer chutney

Parsnip ,Bacon & Chestnut Soup - £5.50 (VE*)

Served with a warm ciabatta

Prawn Cocktail- £5.95 (GF*)

King Prawns in a vodka infused Marie rose sauce with sourdough bread and butter

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Mains

Turkey Dinner – £15.25 (GF*)

Traditional Christmas Dinner with roast turkey, stuffing, roast potatoes, new potatoes, seasonal vegetables, carrots, parsnips, slow braised red cabbage, pigs in blankets, Yorkshire pudding & rich gravy

Turkey Wrap- £14.25

Roast Turkey, Stuffing & Pigs In Blankets wrapped in a large Yorkshire pudding, served with hand cut chips, rich gravy and cranberry sauce

Bronte Steak & Ale Pie –£14.95

Tender Beef Stewed in Local Ale in a Short Crust Pastry Wedge, served with seasonal vegetables, hand cut chips & rich beef gravy

Cheese, Potato and Caramelised Onion Pie – £13.95

Served in short crust pastry with seasonal vegetables, hand cut chips & vegetable gravy

Homemade Lasagne – £13.95

Served with hand cut chips & mixed salad

Pan Roasted Seabass Fillets – £16.50 (GF*)

Served with new potatoes crushed with capers & butter. With a shallot, leek, white wine & roast garlic sauce

Fish Pie – £16.50 (GF*)

Smoked Haddock, King Prawns and Salmon cooked in a creamy dill sauce, topped with buttery mash, cheese and samphire. Served with minted greens

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Beer Battered Fish & Chips - £15.25 (VE*)(GF*)

Served with mushy or garden peas, hand cut chips, homemade tartare sauce & a wedge of lemon

Scampi - £13.95 (GF*)

Whole Tail Langoustine, served with mushy or garden peas, hand cut chips, homemade tartare sauce & a wedge of lemon

Belly Pork - £14.75

Honey Glazed Belly Pork, served with creamy scalloped potatoes, bacon & garlic sauteed beans and a garlic sauce

Yorkshire Pudding Brisket Beef Wrap - £14.25

Served with hand cut chips & rich beef gravy

Vegan Curry - £13.75 (VE*)(GF*)

Homemade Vegan Curry, served with rice or chips, garlic roasted naan bread & a poppadum

Chicken Stroganoff - £14.25 (GF*)

Chicken & Mushrooms sauteed in a creamy stroganoff sauce, served with rice and tender stem broccoli

Mediterranean vegetable Lasagne - £13.95

Goats Cheese, Red Peppers, Aubergines, Onions, Courgettes, Basil & Cherry Tomatoes layered with pasta sheets and white sauce. Served with hand cut chips & mixed salad

Beef Stew - £14.50 (VE*) (GF*)

Tender Slow Cooked Beef with red wine & root vegetables, served with new potatoes & Yorkshire pudding

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From The Grill

8oz Sirloin Steak - £16.95 (GF*)

Served with beer battered onion rings, grilled tomato, garden peas & hand cut chips

8oz Rump Steak - £15.95 (GF*)

Served with beer battered onion rings, grilled tomato, garden peas & hand cut chips

Add a Sauce to Your Steak

Garlic Butter/Pepper/Stilton/Diane

£2.50 (GF*)

Char Grilled Gammon Steak - £14.25 (GF*)

Served with a fried egg, spiced pineapple, garden peas & hand cut chips

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Burgers

Classic Burger - £13.95 (GF*)

Double Stacked Beef Burger topped with bacon, melted cheddar cheese & relish in a brioche bun, with beer battered onion rings, coleslaw & fries

Top with Barbeque Pulled Pork £3.00 extra

Chicken Burger - £13.95

Panko Crumbed Cajun Chicken Breast topped with bacon and melted cheddar cheese, lettuce, sweet chilli, sour cream, in a brioche bun served with coleslaw & fries

Halloumi Burger - £13.95

Wedge of Panko Crumbed Halloumi, caramelised onions & sweet chilli sauce in a brioche bun served with coleslaw & fries

Vegan Burger - £13.95 (VE*)

Double Stacked Plant Based Burgers, topped with vegan cheese, lettuce & relish.
Served with fries

Upgrade to hand cut chips or sweet potato fries for £2.00 extra

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Sandwiches (Served through lunch)

Brie & Bacon - £10.25 (GF*)

Melted Brie, Bacon & Spiced Fruit Chutney all in a toasted sandwich roll

Fish Fingers - £10.25 (GF*)

Homemade Beer Battered Fish Fingers in a toasted sandwich roll with baby gem lettuce & homemade tartare sauce

Cajun Chicken - £10.25 (GF*)

Cajun Coated Pan Fried Chicken with melted onions and roasted peppers topped with melted cheddar cheese, served in a toasted sandwich roll with baby gem lettuce & garlic aioli

Vegan Falafel Kebab - £10.25 (GF*) (VE*)

Roasted Falafel Balls, Peppers & Onions on a garlic flatbread, served with mixed leaf salad, drizzled mint yoghurt & vegan cheese

Steak Sandwich - £11.45 (GF*)

Sliced Rump Steak and crispy shallots with peppercorn sauce and rocket in a toasted sandwich roll

BBQ Pulled Pork Sandwich - £11.45 (GF*)

Slow cooked pulled pork served in a toasted sandwich roll with beer battered onion rings, gherkins & coleslaw

All served with fries & a mixed leaf salad

Upgrade to hand cut chips or sweet potato fries for £2.00 extra

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Sides

Cheesy Chips - £4.25
Salt & Pepper Fries - £4.00
Hand cut Chips £3.75
Sweet Potato Fries £3.25
Fries £3.00
New Potatoes £3.50
Onion Rings £3.25
Garlic Bread £3.25
Side Salad £2.75
Coleslaw £2.50

Children's Menu

Fish & Chips with Garden Peas

Cheeseburger with Fries & Coleslaw

Chicken Strips with Beans & Chips

Sausage, Chips, Peas & Gravy

£6.95

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Desserts

Christmas pudding - £5.95

Traditional Christmas Pudding served with hot brandy custard

Chocolate Truffle Torte - £5.95

Chocolate sponge base topped with chocolate truffle with a toffee centre, finished with a profiterole. Served with fresh pouring cream

Cheesecake of the Day - £5.95

Cheesecake of the Day served with cream or ice cream

Homemade Sticky Toffee Pudding - £5.95 (GF*)

Served with butterscotch sauce & hot custard

Hot Chocolate Fudge Cake - £5.95 (VE*)

Warm Chocolate Fudge Cake served with vanilla ice cream

Lemon Tart - £5.95 (VE*)(GF*)

Served with raspberry sorbet

Apple Sultana & Cinnamon Crumble - £5.50

Served with hot custard or vanilla ice cream

Biscoff Sundae - £5.50

Vanilla and caramelised biscuit ice cream, toffee sauce, biscoff biscuits and whipped cream

Apple Pie - £5.50

Served with custard or vanilla ice cream

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Sunday Roast Menu
(Sunday's Only)

Beef Sunday Roast

Topside of Roast Beef with Yorkshire pudding, homemade roast potatoes, new potatoes, honey roasted carrots and parsnips, fresh seasonal vegetables & a rich red wine gravy.

£13.95 (GF*)

Pork Sunday Roast

Roasted Pork with sage and onion stuffing, Yorkshire pudding, homemade roast potatoes, new potatoes, honey roasted carrots and parsnips, fresh seasonal vegetables, apple sauce & a rich red wine gravy.

£13.95 (GF*)

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