

Food Menu

STARTERS

Soup of the day VG 6.00

with Forge Bakehouse sourdough & butter

Smoked haddock & scallion fishcake 7.50

with curried mayonnaise 498 cal

Pressed pork tongue & beetroot 7.00

with horseradish & salad cream 396 cal

Roquefort croquettes 7.00

with walnut crumb, watercress mayonnaise
& apple & celery chutney V 569 cal

Fermented aubergine fritters VG 6.50

with edamame bean purée
& charred boisin broccoli 292 cal

Homemade focaccia VG 10.00

with olives, beetroot borani
& smoked garlic whip 1461 cal

HOMEMADE SAUSAGES

Our hearty sausages come with
mashed potato, seasonal greens
& bone marrow gravy

15.00

HOMEMADE PIES

Our delicious, award-winning pies are
served with hand cut chips, mushy peas
& bone marrow gravy

15.00

See our specials menu for
today's pies & sausages

MAINS

Traditional beer battered haddock & chips VGO 16.00

fried in beef dripping with mushy peas & tartar sauce 1530 cal

Pancetta & sage stuffed chicken thighs 16.50

with sautéed new potatoes & salad 1036 cal

8oz rump heart 19.00

with Limmer's ESB mustard, fries & house salad 1021 cal

Whole ham hock 17.50

with mash & creamy leeks & whole grain mustard sauce 1213 cal

10oz sirloin 25.00

with Limmer's ESB mustard, fries & house salad 1027 cal

Miso ramen

with rice noodles, pak choi & broccoli
with tofu VG 1027 cal **15.00** or crispy roast pork 871 cal **17.00**

Smoked cheese & black garlic rosti V 14.50

with creamed leeks & a duck egg 711 cal

BURGERS

All served with beef tomato, shredded lettuce, Rothschild ketchup
& gherkin on Forge Bakehouse seeded brioche with fries

Smashed 5oz British beef 15.50

with candied bacon & mature cheddar 916 cal

Smashed 5oz British beef 18.00

with brisket, pickles, cheese & crispy onions & blue cheese mayo 1138 cal

Hunter's chicken 16.00

with BBQ sauce, candied bacon & mature cheddar 1028 cal

Garden pea, mint & feta VG 15.50 956 cal

SANDWICHES

Available until 5pm. All served on Forge Bakehouse sourdough

Emmental & cheddar toastie with salad V 425 cal 5.00

Beneath are all served with side salad & hand-cut chips or fries.

Mock duck with pickled daikon VG 568 cal 8.50

Dirty reuben with beef brisket, Emmental & pickles 946 cal 8.50

Fish fingers with tartar sauce & mushy peas 1230 cal 8.50

BBQ pork belly with kimchi 768 cal 8.50

Add a pint of True North Ale, small house wine or selected soft drink for **1.50**



If you have a question, food allergy or intolerance, please let us know before placing your order. Full allergen information is available upon request or can be accessed via the QR code. Food is prepared in an area where other allergens are present and our menu descriptions do not list all ingredients. Fish and poultry products may contain small bones.

V Vegetarian, VO Vegetarian Option Available, VG Vegan, VGO Vegan Option Available

THE
BROADFIELD
· ALE HOUSE ·

EST. 1896



452 Abbeydale Road, Sheffield S7 1FR

thebroadfield.co.uk

0114 255 0200