



BYRON'S
BRASSERIE

Appetisers

Homemade focaccia bread with aged balsamic oil - £4.50

Marinated olives & stuffed peppers - £4.50

Flatbread with garlic butter & sun blushed tomatoes in pesto- £4.75

Starters

Chef's soup of the day £7.50

*

Scotch egg, tomato jam with apple & pancetta salad £7.95

*

Caramelised goats cheese crème Brulee, olive bread crostini, blackberry marmalade & rocket parmesan salad £8.25

*

Lamb shami kebab, purple potato salad, blow torched baby gem, corn & BBQ jam £8.45

*

Pan roasted king scallop, pressed belly pork, pea soup, crispy crackling £10.95

*

Smoked salmon & asparagus terrine with textures of cucumber, aioli & tomato bread crostini £9.75



BYRON'S
BRASSERIE

Main Course

*

Monkfish tail wrapped in pancetta with coconut & cashew nut rice, curried mussels & samphire grass £19.45

*

Roulade of guinea fowl stuffed with wild mushroom mousse, mushroom risotto, chestnut mushrooms, baby leeks & sherry jus £17.95

*

Milk fed calf's liver, buttered fondant potatoes, confit pie, textures of onions, baby carrots & balsamic jus £17.45

*

Hand selected fish with crushed new potatoes, smoked salmon savoury cabbage, baby capers & watercress (Market Price)

*

Slow cooked & pressured belly pork with spinach puree, black pudding bonbon, crispy crackling, mash, broad beans & apples £16.95

*

Spinach, ricotta and roasted red pepper roulade with crushed new potatoes and asparagus £14.95



BYRON'S
BRASSERIE

Steaks

All of our steaks are locally sourced British beef, handpicked by our very own butchers. We then prepare, season and char-grill them to your preference. All of our steaks are presented with a roast tomato, flat-cap mushroom & fat chips.

10oz – Ribeye £22.95

8oz – Sirloin £19.95

*

Sauces - £2.50 Peppercorn, Red wine Jus, béarnaise

Side Orders –£3.50

Battered onion rings & truffle mayonnaise

*

Asparagus soldiers with hollandaise

*

Kitchen garden sautéed greens in olive oil with tarragon

*

Rocket & parmesan salad with aged balsamic dressing

*

Sweet potato chips with chilli flakes & sweet chilli mayonnaise

*

Chunky chips tossed in molten sea salt



BYRON'S
BRASSERIE

Desserts - £7.50

*

Selection of farmhouse and continental cheeses with red onion marmalade,
grapes, celery & wheat crackers

*

Blackberry parfait, sloe gin & blackberry compote, lemon sponge, micro basil
& burnt meringue

*

Sherry trifle cheesecake with fresh raspberries & Crème Anglaise

*

Fine apple tart, Vanilla ice cream, apple puree & brandy snap

*

Milk & white chocolate terrine, caramel ice cream, warm cherries, granola &
honey