



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

Chefs soup of the day - £6.95

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Goats cheese samosa, onion bhaji, mango chutney and raita - £7.95

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Gravlax of salmon infused with beetroot served with watercress, onion bread & beetroot relish - £8.95

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Seared peppered wood pigeon, smoked pancetta, savoy cabbage and wild mushroom ketchup - £8.95

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Pave of watermelon served with a crab and ginger mayonnaise, tiger prawns, caper berries & saffron aioli - £9.95

Main Course

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New season rump of lamb, spring onion mash, baby vegetables and smoked bacon infused jus – 18.95

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Pine kernel, asparagus, broccoli and mascarpone cheese pappardelle pasta with cherry tomatoes and truffle oil - £14.95

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Corn-fed chicken stuffed with ricotta and basil, Mediterranean vegetable galette, watercress sauce, olive tapenade, parisienne potatoes – £16.95

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Pan roasted salmon, Thai mussel risotto, seared asparagus and citrus oil - £16.75

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Hand selected fish presented with new potatoes, spring greens, pickled cockles, confit garlic and caper & hollandaise sauce (market price)

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 £19.95

8oz – Sirloin £18.95

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Sauces - £2.50 Peppercorn, Red wine Jus, béarnaise

Side Orders –£3.50

Battered onion rings & truffle mayonnaise

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Asparagus soldiers with hollandaise

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Kitchen garden sautéed greens in olive oil with tarragon

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Rocket & parmesan salad with aged balsamic dressing

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Sweet potato chips with chilli flakes & sweet chilli mayonnaise

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Chunky chips tossed in molten sea salt

Desserts - £6.95

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Selection of farmhouse and continental cheeses with chutney, grapes and celery

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Cardamom brulee, brandy snap, ginger cream and Peanut crumb

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White chocolate and raspberry cheesecake, raspberry sorbet, fresh and freeze dried raspberries, finished with chocolate work & fresh flowers

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Strawberry and elderflower steamed sponge with vanilla gel and clotted cream ice cream

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Chilled rice pudding, chilli infused pineapple carpaccio, Pina colada and coconut gelato

NB: Some items may vary