



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 £7.50

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

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

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Lamb shimi kebab, purple potato salad, blow torched baby gem & corn & bbq jam £8.45

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

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



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Main Course

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

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

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

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

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

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Gorgonzola oregano arancini, Mediterranean veg gateau, pan roasted haloumi & tomato jam £14.95



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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

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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



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Desserts - £7.50

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

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

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Sherry trifle cheesecake with fresh raspberries & crème anglaise

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Fine apple tart, vanilla ice-cream, apple puree & caramel disc

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Milk & white chocolate terrine, caramel & peanut ice cream, granola & honey