



Appetisers

Homeade foccacia bread with aged balsamic oil- £4.95

Marinated olives and stuffed peppers - £4.95

Flatbread with garlic butter and sun blushed tomatoes in pesto - £4.95

Starters

Chef's soup of the day - £7.50

Byron's Signature Starter: Cauliflower cheese cauliflower fondant, Romanesco puree, white truffle and parmesan arancini, crispy leaves and purple potato crisps - £8.95

Seared fennel duck breast, quinoa salad, grain mustard and coconut, masala poppadum and beetroot sorbet - £10.95

Pan roasted cod loin, onion bhaji and spiced carrot puree - £9.95

Garlic king prawn prawn pastilla, garlic aioli, mango salad, sauteed garlic prawns, cucumber and lemon oil - £9.45



Main Courses

Charred fillet of beef, braised shoulder, summer bubble and squeak, heritage carrots, baby leeks and red wine jus - £26.95

Black bream, crushed peas, straw potatoes, tempura baby squid, blowtorched chicory, broad beans, lovage emulsion and pickled local rhubarb - £17.95

Herb crusted lamb cannon, neck bonbon dauphinoise potatoes, charred onion, feta puree, gem and baby carrots - £19.95

Goats cheese and asparagus filo samosa, asparagus puree, olive tapenade, focaccia crumb, beetroot crisps and vine tomatoes - £14.95

Roulade of chicken stuffed with black olives and wrapped in parma ham with spinach and paneer parcels served with Mediterranean vegetable gateau, Parisian potatoes, crispy skin, pine kernels and a tomato dressing - £16.95



All of our steaks are locally sourced British Beef dry aged 30 days, handpicked by our very own butcher. We then prepare, season and char-grill them to your preference. All are presented with roast tomato, flat-cap mushroom and fat chips.

9oz Ribeye - £24.95

7oz- Sirloin - £21.95

Sauces - £2.50 Peppercorn, Red Wine Jus, Béarnaise

Side Orders

All £4.25 each

Battered onion rings and truffle mayonnaise

Asparagus soldiers with hollandaise

Rocket and parmesan salad with aged balsamic dressing

Sweet potato chips with chilli flakes and sweet chilli mayonnaise

Chunky chips tossed in molten sea salt



Desserts

All £7.50

Byron's signature dessert: Sticky toffee pudding, cinnamon doughnut, set custard, butterscotch sauce and vanilla ice cream

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

Warm citrus plenta cake infused with vanilla yogurt, Yuzu syrup, macerated strawberries, prosecco gelato, strawberry powder and lavender

Strawberries and cream - strawberry panna cotta, clotted cream, artichoke roll, peppered strawberry compote and Italian meringue

Bitter chocolate parfait, chocolate brownie, peanut butter, candied peanuts and fudge

We cater for all dietary requirements completely separately and please don't hesitate to get in touch for more information.