



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 and crispy leaves - £8.95

Smoked duck carpaccio, quinoa salad, grain mustard and coconut, masala poppadum and beetroot relish - £10.95

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

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



Main Courses

Charred rump heart of beef, braised shoulder, summer bubble and squeak, heritage carrots and red wine jus - £19.95

Pan roasted Halibut, mussel, clam and squid risotto with chorizo and samphire grass - £17.95

Lamb cannon, neck bonbon dauphinoise potatoes, gem and baby carrots - £19.95

Wild mushroom linguine pasta, truffles and rocket salad - £14.25

Roulade of chicken stuffed with black olives and wrapped in parma ham served with Mediterranean vegetables, Parisian potatoes, crispy skin, and a tomato fondue - £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.

90z Ribeye - £24.95

70z- Sirloin - £21.95

Sauces - £2.50 Peppercorn, Red Wine Jus, Blue cheese

Side Orders

All £4.25 each

Asparagus soldiers with garlic aioli dip and rocket

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, 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 polenta cake, Yuzu syrup, macerated strawberries and prosecco gelato

Strawberry panna cotta, clotted cream and peppered strawberry compote

Chocolate brownie, chocolate sauce and caramel ice cream

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