



BYRON'S
BRASSERIE

February a la carte

Appetisers

Homemade focaccia bread with aged balsamic oil- £4.95

Marinated olives & stuffed peppers- £4.95

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

Starters

Byron's Signature Starter: Cauliflower Cheese

Cauliflower fondant, Romanesco puree, white truffle & parmesan arancini and crispy leaves £8.95

Chilli tiger prawns, poppadom, prawn sesame seed toast with a cucumber Salad £9.95

Blue cheese and caramelised onion brioche, beetroot, watercress
£8.95

Chef's soup of the day £7.50

Peppered beef carpaccio, aioli, crushed peas, pancetta and black pudding £9.95

Please ask a member of staff for any allergen advice



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Main Course

Slow cooked blade of English beef, cottage pie, carrot puree,
roasted root vegetables and red wine jus £19.95

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Pork cutlet, pressed belly, crisp crackling, creamy mash, apple puree,
Green vegetables and pork jus £18.95

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Pan roasted fillet of sea bass, basil infused fish sauce, leek rosti,
squid ink tempura soft shell crab £18.95

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Chesnutt mushroom lasagne with roasted butternut squash, tomato
fondue and focaccia bread £15.95

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Roulade of chicken with tomato, spinach & ricotta, watercress
sauce, Mediterranean veg gateau, Parisian potatoes & crispy skin
£16.95

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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

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

Side orders- £4.25

Asparagus soldiers with garlic aioli dip & rocket

Rocket & parmesan salad with aged balsamic dressing

Sweet potato chips with chilli flakes & sweet chilli mayonnaise

Chunky chips tossed in molten sea salt



Desserts- £7.50

Byrons Signature Dessert: Sticky Toffee pudding, set custard, butterscotch sauce and vanilla ice cream

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Caramel panna cotta with Italian meringue, kumquat, chocolate soil and caramel ice cream

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White Chocolate and cranberry bread & butter pudding, served with a vanilla custard

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

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