



BYRON'S  
BRASSERIE

January 2019 a la carte dining menu – up to 50% discount on selected items

## Appetisers

Homemade focaccia bread with aged balsamic oil- £4.95  
**50% Off - £2.48**

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 **20% Off - £7.17**

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 **50% Off - £3.75**

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



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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 **50% Off - £9.98**

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Pork cutlet, pressed belly, crisp crackling, creamy mash, apple puree, Green vegetables and pork jus £18.95 **20% Off - £15.16**

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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**

**20% Off - £2**

**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

**50% Off £2.12**

Chunky chips tossed in molten sea salt **20% Off £3.40**



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**Desserts- £7.50**

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

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

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Caramel panna cotta with Italian meringue, kumquat, chocolate soil and caramel ice cream **50% Off - £3.75**

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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

**20% Off - £6**

Please ask a member of staff for any allergen advice