



BYRON'S

BRASSERIE

A La Carte Menu

Starters

Chef's Soup of the Day with a warm bread roll (Ve)

Chicken & Chorizo terrine served with spicy tomato salsa, cress & crostini (contains milk & celery)

Mackerel & salmon pate, served with pickled vegetables, chive crème fraiche & crostini (contains milk, celery & gluten)

Goat's cheese mouse, textures of beetroot and seasonal leaves (V) (contains milk)

Mains

Braised shoulder of beef, pomme puree, winter vegetable and jus (contains milk, celery & sulphites)

Grilled Chicken on a bed of ratatouille vermicelli tossed in tomato & basil sauce (contains celery, gluten & milk)

Slow cooked belly pork, champ mash, sautéed greens, and a cider jus (contains celery, milk & sulphites)

Chargrilled 8oz sirloin steak, served with chunky chips, flat cap mushroom, tomato, and peppercorn sauce (contains milk, celery and sulphites)

Pan seared cod loin, served with buttered new potatoes, asparagus finished with pesto & rocket (contains milk & celery)

Stir fried egg noodles in a sweet & sour sauce with crispy tofu (V) (contain egg, gluten & soya) *can be made vegan on request*

Desserts

Warm chocolate brownie with chocolate sauce & vanilla ice cream (contain gluten & milk)

Sticky toffee pudding served with toffee sauce (contain gluten & milk)

Cheesecake with berry compote and fruit sorbet contain gluten & milk)

Caramel Brownie with chocolate sauce and dairy free ice cream (Ve) (contains soya)

Two Courses £35, Three Courses £40