



BYRON'S

BRASSERIE

A La Carte Menu

Starters

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

Chicken ballotine stuffed with apricot & sage, burnt apple puree, and bean salad
(contains egg, milk & celery) (GF)

Beetroot salmon gravlax, pickled fennel, lemon crème fraiche & artisan crostini
(contains milk, fish & gluten) (GF on request)

Spiced crispy cauliflower fritters served with tomato salsa, seasonal leaves, and pickled cucumber salad
(contains celery) (Ve & GF)

Mains

10oz pork chop marinated with orange, fennel served with patatas bravas, spring green, and balsamic
vinaigrette (contains celery)

Pan roasted chicken breast, served with spinach & ricotta tortellini, salsa verde and rocket salad (contains
celery, gluten, egg & milk)

Pan seared sea bass, roasted med veg, sauteed new potatoes, pea shoots, and basil oil

8oz sirloin steak served with flat cap mushroom, grilled tomato, triple cooked chips, peppercorn sauce and
salad (contains milk, celery & sulphate)

Roasted butternut squash risotto with feta & crispy kale (contains milk & celery) (Ve Available)

Desserts

Dark chocolate tart served with macerated dark cherries & cherry ripple ice cream (contains milk & gluten)

Lemon cake served with fruit compote and mandarin sorbet (contains gluten, egg & milk)

Vanilla panna cotta, raspberry coulis, raspberry sorbet, & shortbread biscuit (contains gluten & milk)
(Not V Suitable)

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

Two Courses £35, Three Courses £40