



BYRON'S

BRASSERIE

A La Carte Menu

Starters

Carrot & orange soup with a warm bread roll (Ve & GF)

Pan seared king prawn, served with chargrilled watermelon, balsamic & lime dressing

Chicken & ham hock terrine with soured vegetables, dressed leaved & artisan bread

Marinated heritage tomato & mozzarella stack with sauce vierge & crostini

Mains

Grilled chicken on a bed of tagliatelle, mushroom spinach swirled with salsa Verde

Oven baked salmon with crushed new potatoes, courgette ribbons tossed in shrimp butter, sun blushed tomatoes & caper dressing)

Pork tenderloin fillet with crispy sesame rice cake, wilted Bok choy, soy & ginger dressing

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

Roasted Mediterranean vegetables served with crushed new potatoes char grilled radicchio & tomato fondue

Desserts

Chilled Malteser chocolate fondant with fruits of the forest compote and raspberry sorbet

Coconut panna cotta with pineapple carpaccio and white chocolate wafers

Strawberry Eton mess

Strawberry fool with vegan meringue (Ve)

Two Courses £35, Three Courses £40

Summer Menu starting from 1st July 2024