



BYRON'S

BRASSERIE

## A La Carte Menu

### Starters

Parsnip & apple soup with warm bread roll (contains celery & gluten) (Ve)

Brussell's pate with red onion, jam seasonal leaves and crostini (contains celery, sulphite, milk & gluten, may contain nuts)

Whipped goat's cheese mousse, served with beetroot barley risotto & chive oil (contains celery, milk & gluten) (V)

Smoked salmon, crème fraiche with sauce vierge & seasonal leaves (contains fish, milk, celery)

### Mains

Braised Lamb shank with creamy mash, red cabbage and minted gravy (contains celery, milk, sulphites)

Pan seared Duck breast with champ mash, winter greens, napped with pepper sauce (contains celery, soy, milk, peanut)

Pan seared sea bass fillet served on a bed of creamy tomato, prawn & mussel linguine (contains celery, gluten, crustacean, mollusc, milk)

Grilled 8oz Sirloin steak served with flat cap mushroom, grilled tomato, triple cooked chips, pink peppercorn sauce (contains mustard, milk, peanut, celery, sulphite)

Butternut squash, apricot & chickpea ragout, green beans finished with herb oil & pea shoots (contains celery) (V) (Ve available on request)

### Desserts

Cardamom & vanilla crème caramel with a tuile biscuit (contains egg, milk, gluten)

Chocolate pudding with warm chocolate sauce, rum & raisin ice cream (contains egg, milk, gluten)

Farmhouse cheese slate, biscuits and chutney (contains celery, milk, gluten, sulphite)

Winter berry Eton mess (Ve, V)

Two Courses £35, Three Courses £40