



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, roasted root vegetables and minted gravy (contains celery, milk, sulphites)

Pan seared Duck breast with potato rosti, braised red cabbage, napped with pink peppercorn sauce (contains celery, soy, milk, sulphites)

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

Gilled Sirloin steak served with flat cap mushroom, grilled tomato, triple cooked chips, mustard sauce (contains dish, crustacean, mollusc, milk, gluten)

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

Desserts

Cardamon & 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