



BYRON'S

BRASSERIE

A La Carte Menu

Starters

Winter vegetable soup with warm bread roll (contains celery & gluten) (Ve)

Confit of Salmon with lemon crème fraiche, salad & dill scones (contains fish, milk & gluten)

Pressed chicken & pancetta terrine with apricot chutney, dressed leaves & crostini (contains celery, gluten)

Spiced cauliflower fritters with tomato chutney & rocket salad (contains celery) (V)

Mains

Slow cooked Lamb shank with creamy mash, pickled red cabbage, root vegetables and red currant jus
(contains celery, milk, sulphites)

Oven roasted chicken fillet with fondant potatoes, creamed leeks, pea shoots & herb oil
(contains celery, milk)

Pan seared sea bass fillet with roasted red onions, spinach & sautéed potatoes and lemon herb oil
(contains celery, fish, milk)

8oz Sirloin steak served with flat cap mushroom, grilled tomato, triple cooked chips, pepper sauce & salad
(contains mustard, milk, celery, sulphite)

Spiced corn & bean fricassee served on a root vegetable rosti and crispy kale
(contains celery) (V) (Ve) (GF) (contains soya)

Desserts

Cointreau panne cotta with shortbread and winter berry compote (contains sulphites, milk, gluten)

Bread & butter pudding with rum & raisin ice cream (contains egg, milk, gluten)

Farmhouse cheese board, with chutney and crackers (contains milk, gluten)

Dark chocolate cheesecake with dairy free crème Chantilly & vegan meringue (Ve, V, GF) (contains soya)

Two Courses £36, Three Courses £42