



BYRON'S

BRASSERIE

A La Carte Menu

Starters

Ham hock & pea terrine with seasonal leaves, piccalilli & herb croute (contains mustard, celery, gluten)

Twice baked mature cheddar soufflé with tomato chutney & dressed rocket salad (contains egg, gluten, milk)

Smoked mackerel rilette with horseradish cream, cheddar and dill scone, & dressed leaves
(contains fish, egg, milk, gluten, mustard)

Carrot & orange soup served with warm bread roll (contains celery) (Vegan) (GF on request)

Mains

Rump of lamb with sautéed red onion, spinach, new potato, & spring peas, aged balsamic dressing
(contains sulphite)

Grilled butter chicken, Bombay potato, green beans, curried butter sauce, onion & cauliflower bhaji
(contains milk)

Oven roasted salmon supreme, with bok choy, bean sprouts & sesame rice bon bon, & ponzu dressing
(contains sesame, soya)

8oz Chargrilled sirloin of steak, flat cap mushroom, grilled tomatoes, pepper sauce, & chunky chips
(contains celery, mustard, milk, sulphite)

Mediterranean vegetable galette with crushed new potato, sautéed tender stem broccoli, & tomato fondue
(contains celery) (Vegan) (GF)

Desserts

Lemon sponge with blueberry compote & stem ginger ice cream (contains egg, gluten, milk)

White & dark chocolate mousse with kirsch infused cherries & tuile biscuits (contains milk, egg, gluten)
(not suitable for vegetarians)

Coconut & vanilla panna cotta with berry compote & shortbread
(contains gluten, milk) (not suitable for vegetarians)

Dark chocolate truffle cake with vegan cream & vegan meringue (contains soya) (Vegan) (GF)

Two Courses £40, Three Courses £45