



BYRON'S

BRASSERIE

A La Carte Menu

Starters

Chicken & chorizo terrine with tomato chutney, seasonal leaves & crostini
(contains celery, gluten, mustard, milk)

Roasted tomato & red pepper soup (contains celery) (GF on request)

Smoked mackerel & salmon pate with chive crème fraîche and crostini
(contains fish, milk, gluten)

Goats cheese mousse with textures of beetroot, seasonal leaves & rosemary croute
(contains celery, milk, gluten)

Mains

Grilled pork chop with patatas bravas, panache of green vegetables & a balsamic glaze
(contains sulphite, celery)

Oven roasted chicken fillet with ricotta tortellini, herb velouté, rocket & parmesan
(contains celery, gluten, milk)

Oven roasted cod loin with roasted Mediterranean vegetables, new potatoes and tomato fondue
(contains celery, fish)

8oz Chargrilled sirloin of steak, flat cap mushroom, bearnaise sauce, chunky chips and rocket salad
(contains celery, egg, milk)

Chickpea & apricot tagine served on a butternut squash cup with coriander yogurt
(contains soya) (Vegan) (GF)

Desserts

Crema catalana with crème Chantilly and raspberry compote (contains egg, milk)

Lemon cheesecake with lemon curd, chocolate tuile and mandarin sorbet (contains milk, egg, gluten)
(not suitable for vegetarians)

Summer berries in whipped dairy free cream and vegan meringue
(Vegan) (GF) (DF)

Warm chocolate brownie with chocolate sauce & vanilla ice cream (contains gluten, egg, milk)

Two Courses £40, Three Courses £45

Served 1st July to 30th September