



BYRON'S

BRASSERIE

## A La Carte Menu

### Starters

Pork cheek bon bon with black pudding, burnt apple puree, pea shoots and a balsamic glaze  
*(contains gluten, milk, egg, sulphite)*

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

Spiced pumpkin and sweet potato soup (Vegan) (GF on request)

Roasted mediterranean vegetables on a toasted brioche with rocket salad and herb oil (Vegan)  
*(contains gluten)*

### Mains

Daube of beef with truffle mash, seasonal roasted root vegetables and daube sauce (GF)  
*(contains sulphite and milk)*

Chilli & garlic grilled king prawns with fragrant rice, coconut curry sauce, charred bok choy & prawn crackers  
(GF) *(contains crustaceans)*

Grilled lemon and tarragon chicken served with tagliatelle in an arrabiata sauce  
*(contains gluten & sulphite)*

Chargrilled Sirloin Steak (8oz) with flat cap mushroom, grilled tomato, chunky chips and pepper sauce  
*(contains milk & sulphite)*

Aubergine & lentil tian with new potato, seasonal greens and tomato jus (Vegan) (GF)

### Desserts

Apple & cinnamon treacle sponge with vanilla ice cream *(contains gluten, egg, milk, may contain soya)*

Chocolate marquise, spiced orange compote, mandarin sorbet & chocolate work  
*(contains egg, sulphite & milk)*

Caramel brulee with fruit compote & shortbread biscuit (contains egg, milk & gluten)

Autumnal fruit compote with dairy free cream and vegan meringue (Vegan) (GF)

**Two Courses £40, Three Courses £45**

*Served 1<sup>st</sup> October to 30<sup>th</sup> November 2025*