



BYRON'S

BRASSERIE

A La Carte Menu

Starters

Chicken & pancetta rilette with roasted garlic mayo, rosemary croute, and seasonal leaves
(contains egg, gluten)

Smoked haddock & mozzarella fishcake served with chilli jam and dressed leaves *(contains milk, fish)* (GF)

Leek & potato soup served with a warm bread roll (Vegan) (GF on request)

Mains

Maple & mustard glazed Belly of pork with creamy champ mash, seasonal vegetables, café au lait
(contains milk, mustard, sulphites) (GF)

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

Blade of Beef served with truffle mash, seasonal vegetables and red wine jus
(contains milk & sulphite) (GF)

Oven roasted Salmon with winter greens and champ mash served with a lemon & herb dressing
(contains milk & fish) (GF)

Beetroot Risotto with confit portobello mushroom and basil & rocket dressing (Vegan) (GF)

Desserts

Chocolate brownie served with warm chocolate sauce & vanilla ice cream
(contains gluten, milk)

Baked vanilla cheesecake with fruit compote & sorbet *(contains milk, egg)* (V) (GF)

Winter berry compote served with dairy free cream & vegan meringue *(contains soya)* (Vegan) (GF)

Two Courses £40, Three Courses £45

Served 1st February to 31st March 2026 (excludes Valentine's Day)

Sample menu subject to change