



BYRON'S

BRASSERIE

A La Carte Menu

Starters

Smoked bacon & chicken rillette with roasted garlic mayo, rosemary croute, and seasonal leaves
(contains egg, gluten)

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)

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

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

Aubergine, zucchini & pepper galette with spiced tomato fondue (Vegan) (GF)

Desserts

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

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

Two Courses £40, Three Courses £45

*Served throughout January 2026
Sample menu subject to change*