



BYRON'S

BRASSERIE

A La Carte Menu

Starters

Ham hock & pea terrine with seasonal leaves, piccalilli & artisan croute (*contains mustard, gluten*) (DF)

Salmon & smoked mackerel pate with horseradish cream, artisan croute & dressed leaves
(*contains fish, egg, milk, gluten, mustard*)

Pea & mint soup served with warm bread roll (*GF on request*) (Vegan) (DF)

Mains

Pressed shoulder of lamb with rosemary new potato, seasonal vegetables & minted jus
(*contains sulphite, milk*)

Grilled breast of chicken, patatas bravas, spring vegetables, salsa Verdi and rocket salad
(DF) (GF)

Pan fried sea bream served on a bed of buttered new potatoes, spring vegetables and lemon & herb dressing,
(*contains milk, fish*) (GF)

8oz Chargrill rump heart steak, flat cap mushroom, grilled tomatoes, pepper sauce, & chunky chips
(*contains mustard, milk, sulphite*) (GF)

Mild spiced roast vegetables with new potato, tomato fondue & spring vegetables
(Vegan) (DF) (GF)

Desserts

Sticky toffee pudding with vanilla ice cream (*contains egg, gluten, milk, sulphites, soya*)

Dark chocolate tart with macerated forest berries and cherry ripple ice cream (*contains milk, egg, gluten, soya*)

Berry fool with vegan meringue and dairy free cream (Vegan) (DF) (GF)

Two Courses £40, Three Courses £45

Served 1st April to 30th June 2026

Sample menu subject to change