



BYRON'S

BRASSERIE

A La Carte Menu

Starters

Brussels pate, red onion jam, seasonal leaves & artisan croute
(contains milk, gluten) (may contain nuts)

Spiced butternut squash & sweet potato soup served with warm petit baguette
(contains gluten) (may contain soya) (GF bread available on request) (Vegan, DF)

Smoked salmon, crème fraiche, baby capers, seasonal leaves & crostini
(contains fish, milk, gluten) (may contain soya)

Mains

Braised lamb shank with creamy mash, roasted root vegetables & minted jus
(contains milk, sulphite) (GF)

Chargrill sirloin steak with large flat cap mushroom, grilled tomato, chunky chips & pink pepper sauce
(contains milk, sulphite) (GF)

Pan seared chicken fillet with potato rosti, braised red cabbage, roasted vegetables & chicken gravy
(contains sulphite) (GF, DF)

Baked cod loin with champ mash & braised fennel
(contains fish, milk) (GF)

Spiced quinoa & lentil burger in a brioche bun, sauerkraut chilli jam & skinny fries
(contains soya, gluten, sesame, sulphites) (Vegan, GF, DF)

Desserts

Baked cheesecake with raspberry compote & toasted meringue
(contains egg, gluten, milk)

Vegan chocolate mousse with vegan meringue & winter berry compote
(contains soya) (Vegan, GF, DF)

Two Courses £40, Three Courses £45

Served 1st October to 30th November 2026

Sample menu subject to change