

BAYSIDE BRASSERIE

A LA CARTE MENU

APPETISERS

Grade A, colchester rock oysters served with lemon and tabasco £2.00 each

Castelveltrano green olives (Italy) (V) £3.95

Basket of freshly baked artisan bread £3.95

Hummus served with accompaniments (V) £3.95

Pork crackling £2.95

STARTERS

Soup du Jour (V) £5.50
served with freshly baked bread

Prawn Cocktail £7.95
greenland prawns, baby gem lettuce, tomato, marie rose sauce and parmesan crôte

Lobster Finger Roll £7.95
ajo blanco, samphire, basil oil

Crab and Seafood Fishcakes £5.95
with coriander and lime aioli

Pulled Pork Arancini £5.50
braised pork belly and rice fritters, chorizo and lentil dressing, spiced carrot purée

Ham Hock Terrine £6.50
served with homemade piccalilli and toasted sourdough

Gruyere Cheese Souffle £6.50
beetroot purée, celeriac remoulade

MAIN COURSE

Grilled Fillet of Stone Bass £17.50
mediterranean vegetable cous cous, tomato fondue, lobster emulsion

Pan Fried Pavé of Cod (GF) £16.95
tagliatelle of courgette and heritage carrot, chive beurre blanc

Confit of Duck £16.50
cassoulet of summer beans, haricot vert

Slow Roasted Pork Belly £16.95
pomme dauphinoise, pickled red cabbage, calvados jus

Pan Roasted Breast of Chicken £15.95
creamed cabbage and pancetta, confit potato, tarragon jus gras

Wild Mushroom Risotto (V) £11.95
black truffle risotto served with parmesan cheese

Boeuf Bourguignon £15.50
braised red wine jus, lardons, baby onions, mushrooms, buttered mash

Mac and Cheese (V) £11.95
chestnut mushrooms, truffle in a gruyere and parmesan cream sauce, buttered leek, french fries

Ratatouille Courgette Timbale (V) £14.95
fondant potato, tomato and cumin jus

Crab and Seafood Fishcakes £15.95
soft poached hens egg, bearnaise sauce, pomme frites

GRILLS

Our favourite cuts are dry aged for a minimum of 21 days for the most tender, full flavoured steak. We serve the very best british beef naturally reared on farms and selected by us.
*Each steak dish is served with field mushroom, slow roasted plum tomato and triple cooked chips

340g/12oz Rib Eye Steak (G) £23.95*

283g/10oz Sirloin Steak (G) £21.95*

227g/8oz Fillet Steak (G) £24.95*

595g/20oz Chateaubriand of beef for two served with field mushroom, slow roasted plum tomato, triple cooked chips and a bouquetiere of seasonal vegetables
£55.00
(Please allow a minimum of 30 minutes)

Special Two Course Menu

Lunch ~ £12.50

Available
Mon-Fri: 12-2:30pm / Sat 12-3:30pm / Sun 12-6:30pm

Dinner ~ £12.50

Available
Mon-Sat 5:30-6:30pm

SAUCES FOR STEAKS

Green peppercorn and brandy sauce £2.00

Blue cheese sauce £2.00

Béarnaise sauce £2.00

Garlic and parsley butter £2.00

SIDE DISHES

House salad	£3.50	Creamed spinach	£3.95
Rocket & parmesan	£2.95	Bouquetiere of seasonal vegetables	£3.95
French fries	£2.95	Handcut triple cooked chips	£3.50

Join us for our delicious
Traditional Sunday Roast

An optional 10% service charge will be added to your final bill. Some of our dishes may contain traces of nuts

(V) Vegetarian options (G) Gluten Free options

October 2017