

BAYSIDE BRASSERIE

SPECIAL TWO COURSE MENU

Lunch & Pre Theatre

Choose from either a starter and main or main and dessert
£12.50

APPETISERS

Castelveltrano green olives (Italy) £3.95
Hummus with accompaniments £3.95
Basket of freshly baked artisan bread £3.95
Grade A, colchester rock oysters served with lemon and tobasco £2.00 each
Pork crackling £2.95

STARTERS

Gruyere cheese soufflé, beetroot puree, celeriac remoulade (v)
Crab and seafood fishcake, coriander and lime aioli
Ham hock terrine served with homemade piccalilli and toasted sourdough
Soup de jour served with freshly baked bread (v)
Pulled pork arancini, lentil and chorizo dressing spiced carrot puree

MAIN COURSE

Macaroni and cheese, buttered leeks, chestnut mushroom, truffle in a gruyere and parmesan cream sauce and fries (v)
Braised beef bourguignon in red wine jus, lardons, baby onions, mushrooms, buttered mash
Fillet of beer battered fish, garden peas, lemon, tartar sauce and fries
Grilled welsh 170g/6oz minute rump steak, french fries, dressed salad leaves and garlic and herb butter (£3 supplement)
Pan roasted breast of chicken, creamed cabbage and pancetta, fries and tarragon jus gras

DESSERT

Sour cherry cheesecake
Sticky toffee pudding
Ice Cream

Mon-Fri: 12-2:30pm/Sat 12-3:30pm

Dinner available

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

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

Oct 2017