

BAYSIDE BRASSERIE

SPECIAL TWO COURSE MENU

Lunch & Pre Theatre

£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

- Soup du jour served with freshly baked bread (v)
- Gruyere cheese soufflé, beetroot purée, celeriac remoulade (v)
- Pan fried seasonal mushroom and cherry tomato bruschetta (v)
- Crab and seafood fishcake, coriander and lime aioli
- Crayfish cocktail, baby gem lettuce, cherry tomato, sliced black olives, diced cucumber and marie rose sauce (£2.00 supplement)
- Griddled merguez sausages, mixed beans and rocket salad
- Pulled pork arancini, lentil and chorizo dressing and spiced carrot purée

MAIN COURSE

- Macaroni and cheese, buttered leeks, button mushroom, gran moravia cream sauce and fries (v)
- Grilled fillet of river trout served with sliced new potatoes and french beans in a white wine, lemon and capers sauce
- Fillet of beer battered fish, garden peas, lemon, tartar sauce and fries
- Grilled British 170g/6oz minute rump steak, french fries, dressed salad leaves and garlic and herb butter (£3 supplement)
- Grilled pork loin, sautéed potatoes and red cabbage with a cider sauce
- Pan seared breast of chicken, green beans, sautéed potatoes and mushroom sauce

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

June 2018