

BAYSIDE BRASSERIE

RUGBY MENU



STARTERS

Soup du jour served with freshly baked bread (V)

Pan fried seasonal mushroom and sun blanchéd cherry tomato bruschetta

Pulled pork arancini, lentil and chorizo dressing and spiced carrot purée

Cray fish cocktail, baby gem lettuce, cherry tomato, sliced black olives, diced cucumber and marie rose sauce

Smoked ham hock, mediterranean style salad, toasted sourdough, fresh lemon and english mustard vinaigrette

Crab and seafood fishcakes served with coriander and lime aioli



MAINS

Slow roasted pork belly served with crushed new potatoes, braised leeks and red wine jus

Ratatouille courgette timbale served with fondant potatoes, tomato and basil jus (V)

Pan roasted chicken breast served with sautéed wild mushroom and parmentier potatoes
in a tarragon and rosemary jus

Pan fried fillet of sea bass with saffron potatoes, tenderstem broccoli and a shell fish bisque

Oven baked fillet of cod and braised fennel sauce served with sautéed potatoes and steamed asparagus

Welsh filet mignon with diane sauce, sautéed new potatoes and steamed baby vegetables

340g/12oz Rib eye steak served with field mushroom, slow roasted plum tomato and triple cooked chips
(£5 supplement)



DESSERTS

Vanilla bean crème brulee served with homemade shortbread

Chocolate and beetroot brownie with crème chantilly and raspberry sorbet

Lemon and lime cheesecake

Cheese board, selection of british cheeses served with biscuits and homemade chutney



£34.95 per person

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

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