



BAYSIDE BRASSERIE



Valentine's Menu

Welcome Drink on Arrival



STARTERS

- White onion velouté sprinkled with caramelised onion crisps (V)
- Pan fried seasonal mushrooms and sun blanching cherry tomato bruschetta (V)
- Moules marinière served with toasted focaccia croutons
- Pan fried tiger king prawns in a garlic and white wine sauce served on a bed of sautéed spinach (£2 supplement)
- Pulled pork arancini, lentil and chorizo dressing with spiced carrot purée
- Mixed charcuterie selection served with toasted sourdough garlic bread



MAINS

- Roasted red pepper stuffed with wild rice, mushrooms, spinach, sundried tomatoes and cream cheese (V)
- Beef bourguignon, braised beef in red wine jus, lardoons, shallots, mushrooms and buttered mash
- Slow roasted pork belly served with crushed new potatoes, braised leeks and red wine jus
- Ratatouille, courgette timbale served with fondant potatoes, tomatoes and basil jus (V)
- Pan roasted chicken breast served with sautéed wild mushrooms and parmentier potatoes in a tarragon and rosemary sauce
- Sautéed fillet of halibut, baby spinach, honey roasted carrots and new potatoes in a saffron infused cream sauce (£2.50 supplement)
- Pan fried fillet of sea bass, saffron potatoes and tenderstem broccoli with a shell fish bisque
- Char grilled prime 283g/10oz sirloin steak served with baked tomato, roasted flat mushroom and triple cut chips (£5 supplement)



DESSERT

- Sharing dessert platter including
Beetroot and chocolate brownie, Profiterole filled with crème patisserie, Sticky toffee pudding

3 Courses

£34.50 per person

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

Prices are inclusive of VAT

Feb 2018

