

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 bread to include abat bread, bouche de noir, sunflower and honey bread served with french salted butter £3.95
- Grade A, colchester rock oysters served with lemon and tobasco £2.00 each
- Pork crackling £2.95

STARTERS

- Soup of the day (v)
- Gruyere cheese soufflé, beetroot puree, celeriac remoulade (v)
- Crab and seafood fishcake, coriander and lime aioli
- Smoked mackerel pate, horseradish cream, gooseberry compote and toasted sourdough
- Griddled merguez sausages, bean salad, rocket salad
- 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 squid ink beer battered fish, garden peas, lemon, tartare sauce and fries
- Grilled fillet of mackerel escabeche and sautéed potatoes
- Chicken ballontine stuffed with smoked ham and mozzarella, summer bean stew with chorizo
- Pasture reared welsh beef burger, brioche bun, (with or without Montery jack cheese) tomato and shallot chutney, french fries
- Char grilled chicken caesar salad, baby gem lettuce, sweet white anchovies, parmesan sippets, caesar dressing
- Grilled welsh 170g/6oz minute rump steak, french fries, dressed salad leaves and garlic and herb butter (£3 supplement)

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

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