

# BAYSIDE BRASSERIE

## REDUCED A LA CARTE



### STARTERS

Ham hock terrine served with homemade piccalilli and toasted sourdough £6.50

Pulled pork arancini, lentil and chorizo dressing, spiced carrot puree £5.50

Soup de jour served with freshly baked bread (V) £5.50

Lobster finger roll, ajo blanco, samphire and basil oil £7.95

Gruyere cheese soufflé, beetroot puree, celeriac remoulade £6.50

Smoked mackerel pate, horseradish cream, gooseberry compote and toasted sourdough £5.95



### MAIN COURSE

Slow roasted pork belly, pomme dauphinoise, pickled red cabbage and calvados jus £16.95

Ratatouille courgette timbale, fondant potatoes, tomatoes and cumin jus (V) £14.95

283g/10oz sirloin steak au poivre, field mushroom, slow roasted plum tomato and triple cooked chips £21.95

Grilled fillet of stone bass, mediterranean vegetable cous cous, tomato fondue and lobster emulsion £17.50

Pan fried pave of salmon, tagliatelle of courgette and heritage carrot, chive beurre blanc (GF) £16.95

Gourmet mixed grill of steak, chicken, lamb, pork and sausage served with field mushroom, slow roasted plum tomato and triple cooked chips £27.95

227g/8oz pasture reared, welsh beef burger, brioche bun, tomato and shallot chutney and french fries, served with or without monteray jack cheese £12.95

340g/12oz rib eye steak, field mushroom, slow roasted plum tomato and triple cooked chips £23.95

227g/8oz fillet steak, field mushroom, slow roasted plum tomato and triple cooked chips £24.95



### SAUCES FOR STEAKS

Green peppercorn and brandy sauce £2.00

Blue cheese sauce £2.00

Bearnaise Sauce £2.00

Garlic and parsley butter £2.00

### SIDES

House salad	£3.50	Creamed spinach	£3.95
Rocket & parmesan	£2.95	Bouquetiere of seasonal vegetables	£3.95
French Fries	£2.95	Handcut triple cooked chips	£3.50

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