

BAYSIDE BRASSERIE

SUNDAY MENU

Lunch & Pre Theatre

£12.50

APPETISERS

Castelveltrano green olives (Italy) £2.95

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

Char grilled chicken caesar salad, baby gem lettuce, sweet white anchovies, parmesan sippets, caesar dressing

All our traditional roasts are served with roasted potatoes, honey glazed parsnips and carrots, fresh vegetables and gravy

Roast sirloin of beef
served with yorkshire pudding
and horseradish sauce
(£5.00 supplement)

Half a roast chicken
served with apricot, apple
and walnut stuffing
(£2.50 supplement)

Roast leg of lamb
served with mint sauce
(£3.95 supplement)



Lunch available

Sunday 12-6:30pm

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

March 2017