

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 served with freshly baked bread (V)

Caerphilly cheese soufflé served with beetroot purée (V)

Cod and salmon fishcakes served with caper butter

Pan fried sardines with sea salt and lemon

Smooth chicken liver parfait with truffle butter, toasted brioche, lightly dressed salad and pear chutney

Atlantic norwegian prawn salad, served with avocado, tomato and a honey and lime vinaigrette

MAIN COURSE

Fillet of beer battered catch of the day served with mushy peas, lemon, tartare sauce and chunky chips

Slow roasted pork belly and caramelised apple , served with bubble and squeak, welsh cider jus, crackling and apple purée

Confit of duck served with green beans, sautéed potatoes and wild mushroom jus

Chicken and bacon caesar salad served with cos lettuce, garlic croutons and parmesan

Vegetarian lasagne served with salad and garlic ciabatta bread (V)

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)



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

April 2016