

BAYSIDE BRASSERIE

LUNCH MENU

2 COURSES £15.50

Bread & butter (V) £3.50

Olives (V) £2.95

Hummus and crudite (V) £4.50

STARTERS

Soup of the day, warm crusty bread (V)

Chicken liver parfait, toasted brioche

Poached salmon mousse, toasted sourdough bread

Gruyere cheese soufflé, beetroot purée, celeriac remoulade (V)

Mixed tempura vegetables, spiced tomato salsa (V)

Toasted sourdough topped with roasted peppers and goats cheese (V)

MAIN COURSE

Minute steak, pomme frites, café de paris butter

Wild mushroom & leek risotto (V)

Chicken breast in a mushroom cream sauce served with pomme frites

Bayside catch of the day, mushy peas and pomme frites served with tartar sauce

Spaghetti, asparagus, stem broccoli, cherry tomatoes (V)

Mussels, cream, white wine and thyme served with pomme frites

House salad, chicken, stem broccoli, bacon lardons, cos lettuce, beetroot, rocket, parmesan cheese shavings, black olives and house dressing

PRIVATE DINING



There is more to Bayside Brasserie than meets the eye. We boast three uniquely designed private dining suites perfect for any occasion. If our suites are not in use today, please feel free to take a look around, alternatively for more information please call Chiara on 02920 358447

MENU AVAILABLE

Wednesday - Friday 12pm - 2.30pm

Saturday and Sunday 12pm - 6.00pm

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

(V) Vegetarian options (V) Vegan (G) Gluten Free options