

BAYSIDE BRASSERIE

SUNDAY LUNCH AND EARLY BIRD MENU

Selection of Homemade Bread & Butter £2.95

Olives £3.50

STARTERS

Devilled blanchebait, citrus mayo, fresh lemon £5.50

Roasted pepper & goats cheese bruschetta (V) £5.50

Crisp pork belly smokey bbq glaze, apple, fennel & chilli £6.50

Soup of the day, warm crusty bread (Vegan) £4.50

Tempura of mixed vegetables, spiced tomato (Vegan) £5.00

Salmon rillettes, shards of ciabatta £6.00

Chicken liver parfait, toasted brioche £5.50

Sea salt & chilli calamari, saffron aioli £5.50

Ricotta & spinach ravioli, gran moravia shavings (V) £5.00

MAIN COURSE

Minute steak, fries, café de paris butter £11.50

Bayside fish 'n' chips, minted peas, lemon £12.00

Basa fillet meunière, french beans, buttered new potatoes £12.50

Char-grilled chicken thighs, provençal sauce, fries £10.50

Wild mushroom & leek risotto (Vegan) £10.00

Nicoise salad, black olives, french beans, anchovies, with a choice of salmon or chicken £12.00

Pork tenderloin, crushed new potatoes, shredded mangetout, cider jus £11.00

Tagliatelle, basil pesto, pine nuts, cherry tomatoes (V) £10.50

Roast Cefn Mawr, Welsh dry aged sirloin of beef, roast potatoes, seasonal vegetables, yorkshire pudding, red wine jus £15.95
(Sundays Only)

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

JOIN US FOR A DELICIOUS
TRADITIONAL SUNDAY ROAST

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