Bayside Brasserie

Lunch and Early Bird Menu

Selection of Homemade Bread & Butter £2.95
Olives £3.50

Starters

Octopus Salad £6.00
radish, tomato, capers and lemon

Soup of the Day (V) £5.50
chefs selection of seasonal soup served with freshly baked bread

Crisp Pork Belly £6.00
smokey bbq glaze, apple, fennel and chilli

Courgette Salad (Vegan) £6.00
pea, asparagus, heritage tomatoes and lemon vinaigrette

Salmon Rillettes £6.00
poached and smoked salmon, lemon, chives and grilled toasts

Tempura Tiger Prawns £6.50
cajun mayo, avocado and mango salsa

Chicken Liver Parfait £6.00
herb butter, toasted brioche and fruit chutney

Chilli and Lime Crispy Squid £6.50
saffron and garlic aioli

Main Course

Poached Salmon Salad £13.00
carrot, fennel, orange, spinach, pomegranate, coriander, giant cous cous, samphire, honey and lime

6oz Welsh Minute Steak £10.50
café de paris butter and frites

Classic Chicken Caesar Salad £10.50
crisp cos lettuce, garlic croutons, smoked bacon, cherry tomatoes and parmesan

Fish and Chips £12.00
beer battered catch of the day, peas, tartar sauce, lemon and frites

Seafood Cake £11.50
caper crust, radish salad and lime aioli

Grilled Provencal Vegetable Tart au Pistou (V) £11.50
goats cheese and caramelised onion

6oz Signature Beef Burger £11.50
homemade relish, seeded bun, beef tomato, lettuce, emmental cheese and frites

Lemon Sole Meunière £12.50
buttered new potatoes and green beans, caper and chive butter sauce

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