

BAYSIDE BRASSERIE

SUNDAY LUNCH AND PRE THEATRE 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 Rilletes £6.00
poached and smoked salmon, lemon, chives and grilled toasts

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

MAIN COURSE

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

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

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

Roast Cefn Mawr Welsh Dry Aged Sirloin of Beef £15.95 (Sundays Only)
roast potatoes, seasonal vegetables, yorkshire pudding, red wine jus

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

Head Chef: Matt Owen