

# BAYSIDE BRASSERIE



## VALENTINES MENU

### To Begin

4 Oysters with a red wine vinaigrette, tobasco and lemon  
*(supplement £6)*

### STARTERS

Roasted vine tomato soup  
with herb croutons

Plate of mixed cured meats to share with pickles,  
salad and toasted sourdough

Pan roasted king prawns with a roquette salad  
and marie rose dressing

Ham hock, duck and corn fed chicken terrine  
with a tomato and onion seed chutney

Poached pear and blue cheese salad with a  
honey and mustard dressing

*Lemon sorbet with limoncello syrup*

### MAIN COURSE

Grilled medallions of welsh chataubriand to share with hand cut chips,  
seasonal vegetables marinated vine tomatoes,  
mushroom and a selection of sauces  
*(supplement £10 per person)*

Pan fried fillet of seabass with herb mash, braised spinach,  
a crab volute and char grilled asparagus

Char grilled rib eye steak served with hand cut chips,  
marinated tomato and a garlic mushroom  
*(pepper sauce, bernaise sauce, blue cheese sauce, garlic butter)*

Roasted butternut squash risotto with amaretto crunch  
and a roquette salad

Char grilled pork chop with braised red cabbage, cocotte potatoes  
and a cider and port jus

### DESSERTS

*Assiette of chocolate for two to share:*

A chocolate and passion fruit mousse, a white chocolate cheesecake  
and a chocolate fondant

£29.50



An optional 10% service charge will be added to your final bill