

STARTERS

Seasonal soup of the day
£4.50

Bayside Brasserie's handmade terrine of the day, served with a sour dough toast, lightly dressed salad and house made chutney
£5.95

Scottish smoked salmon with a fennel and lemon salad, and cooked summer beetroot and horseradish dressing
£6.25

Marinated plum tomato, black olive and basil bruschetta with aged parmesan and a sweet balsamic reduction
£4.95

A ½ dozen escargot, baked in the shell with a garlic, herb and pernod butter
£6.50

A french goats cheese and ruby beetroot salad with toasted nuts and seeds with a wholegrain mustard and flower blossom honey dressing
£4.95

Pan fried scallops with a summer salad of shaved fennel and crispy bacon lardons with a lemon butter
£8.50

Salmon and dill fishcakes, with house made tartar sauce and fresh lemon
£5.95

Chilled king and atlantic prawn salad, with plum tomato and cucumber with a spiced marie rose dressing
£7.50

Shredded british ham hock platter, served with classic piccalilli, salad and crusty french bread
£6.50