

SUNDAY ROAST

ONE COURSE £11.95 ~ TWO COURSE £14.95

STARTERS

Soup of the day (v)

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

House salad with ruby beetroot, diced tomato, cucumber and a blossom honey and wholegrain mustard dressing (v)

Salmon and dill fishcakes with lemon dressing

MAIN COURSE

Roast leg of pork with crispy crackling, yorkshire pudding and seasonal vegetables

Traditional roast beef with yorkshire pudding, served with seasonal vegetables & roasted potatoes

Roast leg of lamb with mint sauce, served with seasonal vegetables and roasted potatoes

Deep fried catch of the day in a crisp beer batter, with tartare sauce, fresh lemon and home cut chips

Beetroot and goats cheese tart with roquette salad and balsamic dressing (v)

SIDE DISHES

Green leaf salad £2.00

Buttered seasonal vegetable selection £2.50

Basket of bread £2.00