

BAYSIDE BRASSERIE

LUNCH MENU

2 COURSES £17.50

Bread & butter (V) £3.50

Olives (V) £3.95

Hummus and crudite (V) £4.50

Rock oyster, lemon, tabasco sauce £3 each (minimum order x3)

STARTERS

Soup of the day, warm crusty bread (V)

Chicken liver parfait, toasted brioche

Poached salmon mousse, toasted sourdough bread

Gruyere cheese soufflé, beetroot purée, celeriac remoulade (V)

Mixed tempura vegetables, spiced tomato salsa (V)

Toasted sourdough topped with roasted peppers and goats cheese (V)

MAIN COURSE

Minute steak, pomme frites, café de paris butter

Wild mushroom & leek risotto (V)

Chicken breast in a mushroom cream sauce served with pomme frites

Bayside catch of the day, mushy peas and pomme frites served with tartar sauce

Spaghetti, asparagus, stem broccoli, cherry tomatoes (V)

Mussels, cream, white wine and thyme served with pomme frites

Traditional shepherd's pie served with a melody of garden peas and sugar snap peas

SUNDAY ROAST

Roast sirloin of beef, glazed carrots and parsnips, roast potatoes, cauliflower cheese, savoy cabbage, yorkshire pudding and gravy (£5 supplement)

Roast lamb, glazed carrots and parsnips, roast potatoes, cauliflower cheese, savoy cabbage, mint sauce, rosemary and thyme jus (£5 supplement)

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

MENU AVAILABLE

Wednesday - Friday 12pm - 2.30pm / 5 - 6.30pm

Saturday and Sunday 12pm - 5.00pm

We understand the dangers to those with severe allergies, however due to our cooking environment there is a risk that traces of some allergens may be unintentionally included in the food we serve. Therefore, we cannot guarantee that meals will be free from some allergens.

Please speak to our staff about the ingredients in your meal when making your order