

BAYSIDE BRASSERIE

A LA CARTE

Bread & butter (V) £3.50

Olives (V) £3.95

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

STARTERS

Soup of the day, warm crusty bread (V) £5.50

Chicken liver parfait, toasted brioche £6.50

Poached salmon mousse, toasted sourdough bread £6.95

Gruyere cheese soufflé, beetroot purée, celeriac remoulade (V) £6.50

Mixed tempura vegetables, spiced tomato salsa (V) £5.50

Crispy squid served with fresh lemon £8.95

King prawns, garlic & white wine butter £9.95

Classic shrimp cocktail, granary bread £7.95

Pan fried scallops, lemon, garlic, white wine sauce £9.95

MAIN COURSE

Truffle porcini mushroom & leek risotto (V) £13.50

Bayside catch of the day, mushy peas and pomme frites served with tartar sauce £17.95

Spaghetti seafood, squid, prawns, mussels, chilli and garlic £17.95

10oz Welsh dry aged rib eye, grilled garnish, fries £24.95

8oz Welsh dry aged centre cut fillet, grilled garnish, fries £28.95

Oven baked salmon fillet, potatoes, tenderstem broccoli, dill and cream sauce £18.95

Spaghetti with tenderstem broccoli, asparagus, onions, cherry tomato, garlic and olive oil (V) £15.95

Breast of chicken, pancetta crisp, red wine jus, vegetables of the day £17.95

Lamb shank, pomme puree, french beans, thyme and rosemary jus £18.95

Hake a la basque (peas, mussels, asparagus, white wine, cream, garlic and parsley) served with fries £19.95

Pork belly, potato cake, braised savoy cabbage, pork crackling and cider jus £19.95

SAUCES AND SIDES

Café de Paris Butter £1.50
Brandy and Peppercorn £2.95
Frites £3.95

Selection of Buttered Vegetables £3.95
Blue Cheese £2.95
House Salad & Dressing £2.95

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

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

An optional 10% service charge will be added to your final bill. Some of our dishes may contain traces of nuts

BAYSIDE BRASSERIE

SPARKLING AND CHAMPAGNE

	125ml	Btl
Prosecco DOC, Erfo Sartori, Veneto, Italy	£5.95	£29.95
Champagne, Didier Chopin,, France		£49.95
Champagne, Laurent Perrier La Cuvee Brut, France		£69.95
Champagne, Laurent Perrier Rose, France		£94.95
Blanc De Blanc, Perrier Jouet, France		£114.95
Champagne, Pol Roger Brut Reserve, France		£79.95
Champagne, Dom Perignon, France		£209.95

WHITE WINE

	175ml	250ml	Btl
Sauvignon Blanc, Foncanelles, Pays D'OC, France	£5.95	£7.50	£19.95
Chardonnay, Kintu, Maule Valley, Chile	£6.25	£7.95	£21.95
Chardonnay, Franschoek Our Town Hall, South Africa			£24.95
Rioja Blanco, Marques De Caceres Excellens, Spain			£24.95
Picpoul De Pinet, Domaine Del Sol, Languedoc, France			£27.95
Pinot Grigio, Mezzacorana, Trentino, Italy			£28.95
Viognier, Le Versant, France			£32.95
Sauvignon Blanc, Allan Scott, Marlborough, N.Zealand			£32.95
Albarino, Esencia Divinia, Spain			£39.95
Gavi Di Gavi, la Contessa, Piedmont, Italy			£39.95
Pouilly Fume, Salmon Clos Des Criots, France			£39.95
Sancerre, Serge Laporte, France			£42.95
Chablis, Domaine Du Colombier, France			£43.95
Pouilly Fuisse, Domaine Paquet, France			£49.95

RED WINE

	175ml	250ml	Btl
Merlot, Foncanelles, Pays D'OC, France	£5.95	£7.50	£19.95
Cabernet Sauvignon, Kintu, Chile	£6.25	£7.95	£21.95
Malbec, Bodega Privada Bonarda, Argentina	£6.50	£8.50	£22.95
Shiraz, Oude Cape Reserve, Western Cape, South Africa			£23.95
Cote Du Rhone, Mazets De Saint Victor, France			£24.95
Rioja Crianza, Rivarey, Spain			£26.95
Pinot Noir, L'Aubriere Val De Loire, Loire, France			£27.95
Appassimento, Borgo del Mandorlo, Puglia, Italy			£28.95
Cabernet Sauvignon, Hesketh Twist of Fate, Australia			£28.95
Syrah, Le Versant, Languedoc, France			£28.95
Malbec, Picada P15, Patagonia, Argentina			£32.95
Lussac St.Emillion, Chateau De Landes, France			£34.95
Rioja, Marques De Caceres Excellens Reserva, Spain			£39.95
Graves, Chateau Du Seuil, France			£49.95
Chateaneuf Du Pape, Dom Arnesque, France			£59.95
Gevrey Chambertain, Mazilly, France			£69.95
Brunello Di Montalcino, Antinori, Italy			£69.95

ROSE WINE

	175ml	250ml	Btl
Zinfandel Rose, Corterio, Italy	£6.50	£7.95	£21.95
Rioja Rosato, Marques De Caceres Excellens, Spain			£24.95
Whispering Angel, Château d'Esclans, France			£39.95

DESSERT WINE AND DIGESTIFS

Sauternes 37.5cl, France	£24.95
Graham's Six Grape, Portugal 50ml	£4.95
Graham's Tawny 10yr Old 75cl, Portugal	£59.95

Other Digestifs and Cognac available upon request

APERITIF

Ricard Pastis	£3.95
Aperol Spritz	£7.95
Negroni	£7.95
Kir	£6.50
Kir Royale	£7.95
Campari and Soda	£5.50

PREMIUM GIN SELECTION £9.95 EACH

SOML

Brecon

Crisp Tonic, Blackberry and Mint Garnish

Hendricks

Cucumber Tonic, Cucumber and Lavender Garnish

Tanqueray Seville

Crisp Tonic, Burnt Orange And Cinnamon Garnish

Rhubarb Gin

Golden Ginger Ale, Chambord and Fresh Raspberries

COOLERS

Cool Cucumber £3.95

Elderflower cordial, cucumber and tonic

Fiery Berry £3.95

Cranberry and apple juice with ginger ale

SPIRITS

A wide selection of spirits are available from £3.50 per 25ml, Please ask your server

Mixers £2.00 per bottle

BEERS AND CIDER

San Miguel (draught) 375ml, 5%, Spain	£4.50
Estrella Galicia 330ml, 4.7%, Spain	£4.50
San Miguel 330ml 0%, Spain	£4.50
Sagres Cerveza 330ml 5%, Portugal	£4.50
Double Dragon 500ml 4.2%, Wales	£5.95
Orchard Gold Cider 500ml 4.9%, Wales	£5.95

SOFT DRINKS

Coca Cola 330ml Btl	£3.00
Diet Coke 330ml Btl	£3.00
Lemonade 200ml Btl	£2.50
Soda Water 200ml Btl	£2.00
Premium Tonic Water 200ml Btl	£3.00

various flavours available

Pink Lemonade	£3.00
Premium Ginger Beer	£3.00
Frobishers Fruit Juice, Various Flavours	£3.00

For any other soft drinks please ask your server