

BYRON'S Brasserie

## **Appetisers**

Homemade focaccia bread with aged balsamic oil (v) Marinated olives & stuffed peppers (v) Flatbread with garlic butter & sun blushed tomatoes in pesto (v) £4.95 each

### **Starters**

Soup of the day (v) - £7.80 Goats cheese and pistachio roulade with beetroot & watercress (v) -£8.95

Crab tian, avocado, ginger and crab bon bon - £9.95 Pressed confit duck with sticky plums and spring onion rosti - £9.95 Sharing platter – tempura prawns, squid and fish of the day with chilli mayonnaise and salsa verde - £16.95

# **Mains**

Herb crusted lamb rump, served with sweet potato dauphinois, baby veg and a spiced carrot puree - £19.95 Rolled belly pork with summer bubble & squeak, pigs cheek, apples

### and charred vegetables - £18.95

Butter poached chicken with crispy skin, Indian butter chicken sauce, Bombay potato terrine, pan roasted cauliflower and pickled red

#### onions - £16.95

Fish of the day with pea and asparagus risotto with chorizo oil, sea herbs and kale – *Market Price* 

Chestnut mushroom and smoked cheese pappardelle pasta with sautéed spring onions, asparagus and garlic flat bread (v) - £15.95





## **Steaks**

All of our steaks are locally sourced British Beef, dry aged 30 days and handpicked by our very own butcher. We then prepare, season and char-grill to your preference.

90z Rib-eye - £24.95 70z Sirloin - £21.95

Served with roast tomato, flat-cap mushroom and fat chips. Sauces – Peppercorn/ Red Wine Jus/ Blue Cheese - £2.50 each

## <u>Sides</u>

Asparagus soldiers with garlic aioli dip & rocket salad (v) Chunky chips tossed in sea salt (v) Sweet potato chips with chilli flakes & sweet chilli mayonnaise (v) Rocket & parmesan salad with aged balsamic dressing (v) £4.25 each

### Desserts

Yuzu sticky cake with basil sorbet & Colwick gin Chocolate delice with macerated cherries and pistachio torte Crème brulee shortbread with a strawberry meringue Selection of farmhouse & continental cheese with red onion marmalade, grapes, celery and wheat crackers £7.50 each

If you have any allergen queries, please speak to a member of staff #ByronsBrasserie

