

# BAYSIDE BRASSERIE

## A LA CARTE MENU

### APPETISERS

Grade A, Colchester rock oysters served with lemon and tabasco £2.00 each

Castelvetrano green olives (Italy) (V) £3.95

Basket of freshly baked artisan bread £3.95

Hummus served with accompaniments (V) £3.95

Pork crackling £2.95

### STARTERS

Soup du Jour (V) £5.50  
served with freshly baked bread

Bruschetta £5.95 (V)  
topped with pan fried seasonal mushroom and sun blanching cherry tomato

Pulled Pork Arancini £6.25  
braised pork belly and rice fritters, chorizo and lentil dressing, spiced carrot purée

Smooth Chicken Liver Parfait £6.50  
with toasted brioche, truffle butter, lightly dressed salad and apple chutney garnish

Tempura Tiger Prawns £7.95  
served with cajun mayo, avocado and mango salad

Moules Mariniere £7.50  
served with toasted sourdough croutons

Lobster Finger Roll £7.95  
with samphire, roasted beetroot and spiced mango salsa

Crayfish Cocktail £7.95  
baby gem lettuce, cherry tomato, black olives, diced cucumber and marie rose sauce

Smoked Ham Hock £6.50  
with a mediterranean style salad, toasted sourdough and lemon and english mustard vinaigrette

Crab and Seafood Fishcake £5.95  
served with coriander and lime aioli

### MAIN COURSE

Boeuf Bourguignon £15.50  
braised beef in red wine jus, lardons, baby onions, mushrooms, buttered mash

Slow Roasted Pork Belly £15.95  
crushed new potatoes, braised leeks and red wine jus

Ratatouille Courgette Timbale (V) £14.95  
fondant potato, tomato and basil jus

Pan Roasted Breast of Chicken £15.95  
served with sautéed wild mushroom and parmentier potatoes in a tarragon and rosemary sauce

Sautéed Fillet of Halibut £18.95  
baby spinach, honey roasted carrots and new potatoes in a saffron infused cream sauce

Pan Fried Fillet of Sea Bass £16.50  
with crushed new potatoes and tenderstem broccoli with a shellfish bisque

Oven baked Fillet of Cod £16.50  
served with sautéed potatoes, steamed asparagus and a braised fennel sauce

Welsh Filet Mignon £21.95  
served with sautéed new potatoes, steamed baby vegetables and diane sauce

Mac and Cheese (V) £11.95  
buttered leeks, chestnut mushrooms, truffle in a gruyere and gran moravia cheese sauce and spring salad garnish

Oven Roasted Saddle of Lamb £17.95  
served in a red wine sauce with dauphinoise potatoes and warm cannellini bean stew

### GRILLS

Our favourite cuts are dry aged for a minimum of 21 days for the most tender, full flavoured steak. We serve the very best british beef naturally reared on farms and selected by us. \*Each steak dish is served with field mushroom, slow roasted plum tomato and triple cooked chips

340g/12oz Rib Eye Steak (G) £23.95\*

283g/10oz Sirloin Steak (G) £21.95\*

227g/8oz Fillet Steak (G) £24.95\*

595g/20oz Chateaubriand of beef for two served with field mushroom, slow roasted plum tomato, triple cooked chips and a bouquetiere of seasonal vegetables  
£55.00  
(Please allow a minimum of 30 minutes)

### Special Two Course Menu

Lunch - £12.50

Available  
Mon-Fri: 12-2:30pm / Sat 12-3:30pm / Sun 12-6:30pm

Dinner - £12.50

Available  
Mon-Sat 5:30-6:30pm

### SAUCES FOR STEAKS

Green peppercorn and brandy sauce £2.00

Blue cheese sauce £2.00

Béarnaise sauce £2.00

Garlic and parsley butter £2.00

### SIDE DISHES

House salad	£3.50	Creamed spinach	£3.95
Rocket & parmesan	£2.95	Bouquetiere of seasonal vegetables	£3.95
French fries	£2.95	Handcut triple cooked chips	£3.50

Join us for our delicious  
Traditional Sunday Roast

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

(V) Vegetarian options (G) Gluten Free options

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