

# BAYSIDE BRASSERIE

## SPECIAL TWO COURSE MENU

Lunch & Pre Theatre

Choose from either a starter and main or main and dessert  
£12.50

### APPETISERS

Castelveltrano green olives (Italy) £3.95  
Hummus with accompaniments £3.95  
Basket of freshly baked artisan bread £3.95  
Grade A, colchester rock oysters served with lemon and tabasco £2.00 each  
Pork crackling £2.95

### STARTERS

Soup du jour served with freshly baked bread (v)  
Gruyere cheese soufflé, beetroot purée, celeriac remoulade (v)  
Pan fried seasonal mushroom and cherry tomato bruschetta (v)  
Crab and seafood fishcake, coriander and lime aioli  
Crayfish cocktail, baby gem lettuce, cherry tomato, sliced black olives, diced cucumber and marie rose sauce (£2.00 supplement)  
Griddled merguez sausages, mixed beans and rocket salad  
Pulled pork arancini, lentil and chorizo dressing and spiced carrot purée

### MAIN COURSE

Macaroni and cheese, buttered leeks, button mushroom, gran moravia cream sauce and fries (v)  
Grilled fillet of river trout served with sliced new potatoes and french beans in a white wine, lemon and capers sauce  
Fillet of beer battered fish, garden peas, lemon, tartar sauce and fries  
Grilled welsh 170g/6oz minute rump steak, french fries, dressed salad leaves and garlic and herb butter (£3 supplement)  
Grilled pork loin, sautéed potatoes and red cabbage with a cider sauce  
Pan seared breast of chicken, green beans, sautéed potatoes and mushroom sauce

### DESSERT

Vanilla crème brûlée  
Lemon and lime cheesecake  
Ice cream selection

Mon-Fri: 12-2:30pm/Sat 12-3:30pm

Dinner available

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

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

March 2018