

# BAYSIDE BRASSERIE

## SUNDAY MENU

Lunch & Pre Theatre

£12.50

### APPETISERS

Castelveltrano green olives (Italy) £2.95

Hummus with accompaniments £3.95

Basket of freshly baked artisan bread £3.95

Grade A, colchester rock oysters served with lemon and tobasco £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  
(£3.00 supplement)

Grilled pork loin, sauteed potatoes and red cabbage with a cider sauce

Char grilled chicken caesar salad, baby gem lettuce, sweet white anchovies, parmesan sippets and caesar dressing

All our traditional roasts are served with roasted potatoes, honey glazed parsnips and carrots, fresh vegetables and gravy

Roast sirloin of beef  
served with yorkshire pudding  
and horseradish sauce  
(£5.00 supplement)

Half a roast chicken  
served with apricot, apple  
and walnut stuffing  
(£2.50 supplement)

Roast leg of lamb  
served with mint sauce  
(£3.95 supplement)



Lunch available

Sunday 12-6:30pm

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