



OPEN DAILY FROM 6:30PM
& SUNDAY LUNCH 12:00PM — 3:00PM
VEGAN MENU

STARTERS

Walnut salad	7.95
<i>Beetroot, apple, pickled shallot, alfalfa sprouts</i>	
Avocado salad	7.95
<i>Plum tomato, rocket, salsa verde</i>	
Pea and mint velouté	7.95
<i>Picked shimeji mushroom, olive crumb</i>	

MAIN COURSES

Wild mushroom risotto	16.95
<i>Rocket and pine nut salad, king oyster mushroom</i>	
Asian infused spiced lentils	15.95
<i>Roasted root vegetables, baby artichokes</i>	
Colourful quinoa salad	15.95
<i>Glazed heritage beetroot, golden raisins, carrot, cardamom, caramelised hazelnuts</i>	

DESSERTS

Poached star anise plums	7.95
<i>Mandarin sorbet, dark chocolate soil</i>	
Tropical platter	7.95
<i>Passion fruit, mango, pineapple, fruit coulis</i>	
Selection of sorbet	7.95
<i>Please ask your server for today's specials</i>	

All rates include VAT.

Food allergies & intolerances: Before ordering, please speak to our staff about your requirements. Please note that we do not guarantee that our products are free from nut traces. Brasserie on the Bay does not knowingly use genetically modified foods.

Hotel guests: Guests staying on our dinner, bed & breakfast rates may choose dishes from each of the three courses. Some dishes require a supplement to be added to your bill, payable at departure. These dishes and their supplementary costs are clearly marked. Please note that nibbles and sides are also charged at a supplement.