

**byre**  
bar&bistro  
thursday night jazz



drinks promotions  
after dark cocktails & platters

01334 475000  
www.byretheatre.com

**byre**  
bar&bistro  
friday night  
live entertainment

**PLAT**

01334 475000  
www.byretheatre.com

**FORM**

drinks promotions  
after dark cocktails & platters  
extensive wine list

live sessions start 9pm - late

**byre**  
bar&bistro  
saturday night comedy

**byre**  
**COMEDY**  
collective

**open-mic | from 10pm**

01334 468720  
www.byretheatre.com  
get involved? - bistro@byretheatre.com

### Breakfast Rolls

Served from 10am - Midday  
Sausage, bacon, black pudding or egg  
on a floured soft roll  
1 Filling £1.95  
2 Fillings £2.45  
3 Fillings £2.95

### Home Baking

Freshly baked sweet treats  
See our display on the Bar

### Lunch Special

Served from Midday – 3pm  
From the blackboard  
Main meal and draft soft drink/fruit juice  
£5.00

### Sandwiches

Served from Midday – 5pm  
Wholegrain bread or ciabatta  
Served with salad garnish & Kettle Crisps

Hummus & red pepper (v)	£3.95
Smoked salmon & cucumber pickle	£4.75
B.L.T.	£4.50
Pepperoni, cream cheese & red onion	£4.25
Cheese & tomato salsa	£3.95

Add a mug of soup to any sandwich  
for an additional £1.50

Byre burger-\*6oz burger made in house to our own recipe on a floured bap with tomato chutney, chunky chips & salad garnish

	£5.95
-topped with cheese	£6.50
-topped with cheese & bacon	£6.95

### Byre Kids Menu

A great selection of dishes to suit all tastes  
Please ask for menu



THE BYRE THEATRE  
of St. Andrews

## Starters

<b>Soup of the Day –</b> served with crusty bread	£2.95
<b>Goat's cheese Bruschetta – (v)</b> <i>Melting goats cheese and grilled peppers</i> Served on garlic ciabatta, with walnut & chicory salad	£3.95
<b>Citrus Crayfish Salad –</b> fresh water crayfish tails with mixed leaves tossed in tomato, lime & coriander salsa	£4.95
<b>Raw Beetroot Ravioli – (v)</b> <i>Beetroot ravioli with chive, horseradish and mascarpone filling. served with petit salad &amp; tomato vinaigrette</i>	£3.50
<b>Hot Smoked Salmon –</b> Hot smoked salmon served with red onion & caper salad, broon bread & horseradish cream	£4.95
<b>Minted Lamb Salad –</b> <i>slow cooked lamb with rocket &amp; red onion tossed in mint yogurt dressing</i>	£4.50
<b>Roast Pear Salad –</b> <i>Roast autumn pear served with a salad of warm polenta cakes and pancetta</i>	£4.50

## Continental Platters

1 person £5.95

2 Share £9.95

**Tapas Platter:** manchego cheese, marinated olives, warm chorizo, sour dough bread, paprika oil, Serrano ham & jalepeño peppers

**Mezze Platter:** feta cheese, marinated olives, slow cooked lamb, pitta bread, hummus, seasoned peppers & cured ham

**Antipasto Platter:** gorgonzola, marinated olives, pepperoni, ciabatta, olive oil, sun blushed tomatoes & Tuscan sausage

**Vegi Platter :** selection of continental cheeses, olives, bread, dips & seasoned peppers (v)

## Specials

Please check our blackboard for today's selection of chefs special dishes

(V) = Vegetarian \* Net weight uncooked

Please inform your server

of any special dietary requirements

Our chefs will be happy

to prepare a suitable alternative

## Mains

<b>Catalan Pork –</b> <i>Pan-fried pork loin steaks served on a bed of Chorizo, spinach &amp; courgette with polenta cakes</i>	£8.95
<b>Catch of the Day –</b> <i>Please see the specials board</i>	
<b>Crusted Angus Topside –</b> Pan-Roast topside of Angus beef with black pepper & sage crust. served on a bed of gnocchi & courgette ribbons bound in red wine sauce	£9.95
<b>East Coast Haddock –</b> <i>Deep-fried in home-made beer batter with chunky chips &amp; tartare sauce</i>	£9.50
<b>Guinea Fowl Risotto –</b> <i>Pan roast Guinea fowl supreme served on a bed of wild mushroom, pancetta &amp; tarragon risotto</i>	£8.95
<b>Roast Venison –</b> <i>Roast rump steak of highland venison. served with roast new potatoes &amp; wild mushrooms in thyme jus</i>	£11.50
<b>Chunky Mediterranean vegetables – (v)</b> <i>Fried in paprika with creamed chickpeas &amp; spinach</i>	£7.50
<b>Cherry Marnier Cured Salmon –</b> <i>Pan roasted and served on horseradish new potatoes with mange tout &amp; wilted spinach</i>	£8.50
<b>Wild Mushroom &amp; Blue Cheese Risotto – (v)</b> <i>finished with white wine, sage &amp; cream</i>	£7.50
<b>Tuscan Stew –</b> <i>Slow cooked Tuscan sausage with borlotti &amp; cannellini beans, mange toute &amp; olives</i>	£7.95

## Side Orders

Bowl of marinated olives (v)	£1.95
Bowl of chunky chips (v)	£1.95
Basket of crusty breads (v)	£0.95
With flavoured oils (v)	£1.75
Basket of garlic bread (v)	£1.95
Dips (each)	£0.75
(Sour cream, tomato salsa or hummus)	
Bowl of seasonal vegetables (v)	£2.95
Dressed mixed leaf salad (v)	£2.95
Tomato & gorgonzola salad (v)	£2.95