

## BAYTREE BRASSERIE

FOOD MENU

We are known for our freshly home cooked food

### APPETIZERS

#### DELICIOUS CHEF'S SOUP OF CHOICE

Served with a chunk of warm bread.

(V)

#### CHEF'S PÂTÉ

Homemade chicken liver, cranberry & port pâté  
Served with red onion chutney and granary toast



#### BUFFALO CAULIFLOWER WINGS

Home-floured & served with ranch dressing

(V)

#### SHELL-ON KING PRAWNS

Superb! Three shell-on king prawns tossed in white wine & garlic butter  
Served with chunky bread

#### CAJUN CHICKEN SALAD

With feta cheese and mint yoghurt

(GF)

#### PAN FRESCO - CHARCUTERIE BOARD

Mixed queen olives, serrano ham, a selection of breads, dipping oil & balsamic vinegar



### OFF THE CHARGRILL

#### BUTTERFLY CHICKEN BREAST

With Sautéed onions & mushrooms, grilled beef tomato, and a side of beautiful fresh vegetables.

#### 8oz SIRLOIN STEAK

Chargrilled to your liking & served with Sautéed onions & mushrooms, grilled beef tomato, and a side of beautiful fresh vegetables.

#### 8oz FILLET STEAK

Chargrilled to your liking and served with sautéed onions & mushrooms, grilled beef tomato, and a side of beautiful fresh vegetables.

#### 10oz PORK VALENTINE STEAK

Chargrilled and served with sautéed onions & mushrooms, grilled beef tomato, and a side of beautiful fresh vegetables.

#### SURF 'N' TURF

8oz sirloin steak, chargrilled to your liking and crowned with 6 peeled king prawns  
Served with sautéed onions and mushrooms, grilled beef tomato, side of fresh vegetables

#### BAYTREE GRILL COMBO

Butterfly chicken breast and 4oz sirloin steak, chargrilled, with a choice of any of our delicious sauces.  
Served with sautéed onions and mushrooms, grilled beef tomato, side of fresh vegetables

All of the dishes come with a choice of chunky triple-cooked chips or new potatoes, or  
**UPGRADE TO OUR SPECIAL FAMOUS CREAMY GARLIC POTATOES WITH CHEESE**

WHY NOT ADD A DELICIOUS HOMEMADE SAUCE TO



#### CHEF'S SAUCES

Creamy Peppercorn Sauce  
Bacon & Leek  
Jack Daniel's BBQ  
Mushroom & Stilton  
Port & Red wine.

### CHEF'S MEAT SPECIALITIES OF THE HOUSE

Sourced from local Welsh Butcher

#### BAYTREE CHICKEN STACKS

Tender chicken breast layered with bacon and topped with our cheesy leek sauce  
Comes with a side of beautiful fresh vegetables & a choice of chunky chips or new potatoes  
Or upgrade to creamy garlic potatoes with cheese



#### LAMB FILLET

Pan seared, and cooked in the oven until slightly pink, napped with a red wine, red currant & mint sauce on a bed of crushed goats cheese potatoes.

#### PORK FILLET

Pan fried with caramelised onions and finished with an apple & cider cream on a bed of sweet potato mash.  
And a side of beautiful fresh vegetables.

#### SUMMERBERRY FILLET STEAK

8oz welsh fillet on a bed of sautéed leeks, crowned with melted brie & a mixed berry jus.

Comes with a side of beautiful fresh vegetables & a choice of chunky chips or new potatoes  
Or upgrade to creamy garlic potatoes with cheese for



### FRESH FISH

Sourced from Welsh Swansea seafood supplier

#### FRESH BASS FILLET

Served on a bed of egg noodles with spring onions, chilli, ginger & citrus butter.  
And a side of beautiful fresh vegetables.

#### FRESH HAKE FILLET

Grilled with a parmesan, walnut & citrus crust  
And a side of beautiful fresh vegetables.  
Comes with a choice of chunky triple cooked chips or new potatoes or

upgrade to creamy garlic potatoes with cheese

#### FRESH SALMON & KING PRAWNS

Gently grilled salmon crowned with 6 peeled king prawns with a side of creamy, lemon & dill sauce.  
And a side of beautiful fresh vegetables.  
Comes with a choice of chunky triple cooked chips or new potatoes or

upgrade to creamy garlic potatoes with cheese

#### OCEAN'S MUSSELS

Delicious whole shell mussels tossed in white wine, garlic, bacon pieces & thick cream to coat the shell.  
Served with chunky triple cooked chips & bread for dunking.

#### BAYTREE SPECIAL SEAFOOD LINGUINE

Seared salmon steak, whole mussels, peeled king prawns in a delicious creamy white wine sauce with chorizo tossed in linguine pasta & crowned with a whole king prawn



### VEGETARIAN

Freshly homemade

#### SPAGHETTI BOLOGNAISE

Vegan Mince in a rich tomato ragu finished with "Parmesan style" cheese on a bed of Spaghetti (VE)

#### MUSHROOM STROGANOFF

Tossed with leeks, onions, pimentos, smoked paprika and bound together with vegan cream  
Served with wild rice (VE)

#### HALLOUMI AND SWEET POTATO STACKS

Lightly spiced with cajun seasoning.  
Served with beetroot relish and salad (V)

#### TOFU AND CHICKPEA THAI CURRY

Served with wild rice and a poppadom (VE)

#### EXTRAS AND SIDES

Fresh vegetables  
Beer battered onion rings  
Chunky chips  
New potatoes  
Creamy garlic potatoes with cheese  
Garlic bread  
Garlic bread with cheese.

#### FOOD ALLERGIES & INTOLERANCES

##### IMPORTANT

Please speak to a member of staff about the ingredients in our dishes before placing your order. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients.  
Please ask our staff for further information.

