

BAYTREE BRASSERIE

SUNDAY LUNCH

STARTER

CHEF'S HOMEMADE SOUP OF THE DAY WITH BREAD.

HOMEMADE CHICKEN LIVER, PORT, AND CRANBERRY PÂTÉ WITH ONION MARMALADE AND GRANARY TOAST.

GARLIC MUSHROOM BRUSCHETTA WITH SALAD GARNISH.

SMOKED SALMON, PRAWN COCKTAIL. (GF)

All £9.95



MAIN COURSE

BEEF WELSH TOPSIDE **£19.95**

LAMB LEG WELSH **£19.95**

PORK LOIN, AND CRACKLING **£18.95**

CHICKEN BREAST **£18.95**

All served with Yorkshire pudding, thyme roast potatoes, honey parsnips. Seasonal veg, Balsamic Red Cabbage and cheese leeks.

HOMEMADE NUT ROAST (VE)(GF) **£18.95**

GF DINNER'S AVAILABLE