

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) £11.95

CHEF'S PÂTÉ

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

£12.95



BBQ PORK RIBS

Slow roasted bbq pork ribs, served with salad garnish

£11.95

SUNBLUSH TOMATO BRUSCHETTA

With fresh pesto and grilled brie

(V) £11.95

SHELL-ON KING PRAWNS

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

£15.95

CAJUN CHICKEN SALAD

With feta cheese and mint yoghurt

(GF) £12.95

BRASSERIE - CHARCUTERIE BOARD

Speciality Sharing platter

Olives, serrano ham, snowdonia welsh black bomber cheese, toasted pretzels, grapes, sun-blushed tomatoes and olive oil, balsamic vinegar dips

£18.95



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 for £3-95

£27.95



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.

£32.95

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.

£26.95

ROSSINI-INFLUENCE BEEF FILLET

8oz Beef fillet on top of a bubble and squeak potato cake, topped with homemade chicken liver pate, red onion marmalade and finished with port jus and a drizzle of truffle oil

Comes with a choice of chunky chips or new potatoes

Or upgrade to creamy garlic potatoes with cheese for £3-95

£39.95



FRESH FISH

Sourced from Welsh Swansea seafood supplier

BAYTREE SIGNATURE FISH AND CHIPS

Huge skin-on cod fillet in a Cwrw Tenby ale batter, garden peas, tartare sauce, samphire, lemon wedge & chunky chips.

£22.95

FRESH BASS FILLET

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

£26.95

FRESH HAKE FILLET

Grilled with a parmesan, walnut & citrus crust
And a side of beautiful fresh vegetables.

Comes with a choice of chunky chips or new potatoes or
upgrade to creamy garlic potatoes with cheese for £3-95

£29.95

FRESH SALMON & KING PRAWNS

Gently grilled salmon crowned with 5 peeled king prawns & 1 whole king prawn with a side of creamy, lemon & dill sauce.

And a side of beautiful fresh vegetables.

Comes with a choice of chunky rustic chips or new potatoes or
upgrade to creamy garlic potatoes with cheese for £3-95

£31.95

OCEAN'S MUSSELS

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

£25.95

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

£31.95



VEGETARIAN

Freshly homemade

SPAGHETTI BOLOGNESE

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

£20.95

MUSHROOM STROGANOFF

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

£21.95

HALLOUMI AND SWEET POTATO STACKS

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

£22.95



SWEET POTATO AND CHICKPEA THAI CURRY

Served with wild rice and a poppadom (VE)

£22.95

EXTRAS AND SIDES

Fresh vegetables	£5.95
Homemade Beer battered onion rings	£6.95
Chunky chips	£4.95
New potatoes	£3.95
Creamy garlic potatoes with cheese	£5.95
Garlic bread	£5.95
Garlic bread with cheese.	£6.95

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.

OFF THE CHARGRILL

BUTTERFLY CHICKEN BREAST

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

£24.95

8oz SIRLOIN STEAK

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

£29.95

8oz FILLET STEAK

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

£37.95

10oz PORK VALENTINE STEAK

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

£24.95

BRASSERIE BURGER

Double homemade beef patties, halloumi cheese, bacon and sweet chilli mayo, home beer battered onion rings, iceberg and sliced tomato

£22.95

SURF 'N' TURF

8oz sirloin steak, chargrilled to your liking and crowned with 5 peeled king prawns & 1 whole king prawn. Served with sautéed onions and mushrooms, grilled tomato, side of fresh vegetables, surrounded with a drizzle of creamy lobster glaze

£32.95

BAYTREE GRILL COMBO

Chargrilled butterflied chicken breast paired with slow roasted bbq pork ribs, served with sautéed onions, mushrooms, grilled tomato and fresh vegetables.

£30.95

All of the dishes come with a choice of chunky chips or new potatoes, or
UPGRADE TO OUR SPECIAL FAMOUS CREAMY GARLIC POTATOES WITH CHEESE £3-95

WHY NOT ADD A DELICIOUS HOMEMADE SAUCE TO YOUR MEAL FOR £3-95



CHEF'S SAUCES

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

All £3-95 each

NEW YEAR'S EVE GOURMET CELEBRATION

An exquisite evening of culinary indulgence to welcome the year ahead...

STARTERS

PAN-SEARED KING SCALLOPS

Resting on a silky pea purée, crowned with crispy bacon and a hint of fresh red chilli for a gentle heat.

£15.95

BEEF CARPACCIO ELEGANCE

Paper-thin slices of tender beef, kissed with fresh lemon juice and extra-virgin olive oil, adorned with peppery arugula and delicate parmesan shavings.

£15.95

COPPER BAY SMOKED SALMON & CRAB PÂTÉ

A luxurious blend of smoked salmon and crab, served with toasted artisan bread and a creamy aioli dip.

£14.95

SWEET POTATO AND CHICKPEA THAI CURRY

Served with wild rice and a poppadom (VE)

£22.95

MAIN

SLOW-ROASTED LAMB SHANK

Melt-in-the-mouth lamb, nestled on a bed of creamy, buttery mash, generously bathed in a rich red wine gravy.

£32.95

HONEY, SOY & GINGER DUCK BREAST

Succulent duck breast, pan-seared and oven-finished, draped in a fragrant honey, soy, and ginger sauce, paired with aromatic wild rice.

£32.95

WHOLE ROASTED SEA BASS "BAYTREE STYLE"

Oven-roasted with lemon juice, white wine, and garlic butter, stuffed with a vibrant cherry tomato & olive ratatouille. Served with fresh seasonal vegetables and your choice of potatoes.

£31.95

NEW YEAR'S SPECIAL COCKTAILS

MIDNIGHT SPARKLE

Ingredients (per glass)

25ml elderflower liqueur

15ml fresh lemon juice

Prosecco (to top)

Edible gold glitter

Raspberry for garnish

THE FIREWORK FIZZ

Ingredients (per glass)

25ml blue curaçao

25ml vodka

15ml lime juice

Prosecco (to top)

Maraschino cherry & lime wheel for garnish

GOLDEN CELEBRATION

Ingredients (per glass)

30ml bourbon or cognac

15ml honey syrup

10ml fresh lemon juice

Sparkling wine to top Gold dust or edible glitter (optional)

Lemon twist for garnish

£12.99



THE BAYTREE DESSERTS

All served with chantilly cream

RASPBERRY PAVLOVA

A raspberry ice-cream with tangy fruit pieces piped on an Italian meringue base with raspberry puree and vanilla ice-cream topped with a crunchy meringue rosette

(GF)

VANILLA CHEESECAKE

Topped with a fruit coulis

(GF)

TRILLIONAIRE'S TART

Rich and chocolatey

(VE, GF)

TARTE AU CITRON

Light and lemony

STRAWBERRY TART

A pastry case filled with creamy patisserie, topped with strawberries and a strawberry gel

BELGIAN WAFFLE

Served warm and topped with ice-cream and sauce

CHOCOLATE BROWNIE

Served warm with ice-cream

AFFOGATO

A classic Italian dessert featuring a scoop of vanilla gelato topped with a shot of hot espresso and a splash of amaretto. A delightful blend of creamy, cold gelato and rich, warm coffee with a hint of almond liqueur.

ICE-CREAM

Strawberry, chocolate or vanilla

Childs £5.95

Adults £7.95



£11.95

LIQUEUR COFFEES

All of our liqueur coffees are made using excellent quality, freshly ground coffee, a liqueur of your choice and are topped with a traditional cream float.

GAELIC

Irish Whiskey

£8.95

ITALIAN

Amaretto

£8.95

CALYPSO

Tia Maria

£8.95

CAFÉ ROYALE

Brandy

£8.95



COFFEE

AMERICANO _____ £3.95

CAPPUCCINO _____ £3.95

LATTE _____ £3.95

ESPRESSO _____ £2.85

Soya or oat milk will be charged at an extra £0.30