

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



BBQ PORK RIBS

Slow roasted bbq pork ribs, served with salad garnish

SUNBLUSH TOMATO BRUSCHETTA

With fresh pesto and grilled brie (V)

SHELL-ON KING PRAWNS

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

OFF THE CHARGRILL

BUTTERFLY CHICKEN BREAST

With Sautéed onions & mushrooms, grilled tomato, and a side of creamy garlic sauce

8oz SIRLOIN STEAK HOUSE PLATE

Chargrilled to your liking & served with Sautéed onions & mushrooms, and grilled tomato

8oz FILLET STEAK

Chargrilled to your liking and served with sautéed onions & mushrooms, and grilled tomato

BRASSERIE BURGER

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

SURF 'N' TURF DELUXE

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 surrounded with a drizzle of creamy lobster glaze

BAYTREE GRILL COMBO

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

CLASSIC 1980'S PRAWN COCKTAIL

Classic 1980's prawn cocktail luxury mix of king prawn & shrimps, crisp iceberg, toasted bread and butter

BRASSERIE CHARCUTERIE BOARD

Speciality Sharing platter

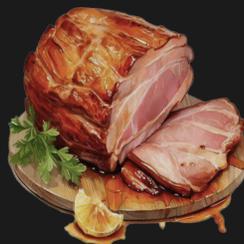
Olives, serrano ham, snowdonia welsh black bomber cheese, toasted pretzels, grapes, sun-blushed tomatoes and olive oil, balsamic vinegar dips



All of the dishes come with a choice of chunky rustic chips or new potatoes, or

UPGRADE TO OUR SPECIAL FAMOUS CREAMY GARLIC POTATOES WITH CHEESE

WHY NOT ADD A DELICIOUS HOMEMADE SAUCE TO YOUR MEAL



CHEF'S SAUCES

Creamy Peppercorn Sauce
Bacon & Leek
Creamy lemon & dill sauce
Mushroom & Stilton
Port & Red wine



BAYTREE

BAYTREE BRASSERIE

FOOD MENU

We are known for our freshly home cooked food

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 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 TOMAHAWK

12oz pork tomahawk pan seared on a bed of sautéed potatoes and chorizo and a side of bacon and leek sauce.

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

CHILDREN'S MENU

TRADITIONAL MEALS

Served with a choice of chips or new potatoes, and peas or baked beans

Pork sausages
Luxury battered chicken bites

SANDWICH PLATTERS

Your choice of cheese or tuna mayo sandwich on granary bread or a half baguette; served with chips and sliced apple

TOMATO LINGUINE

Served with garlic bread

HOMEMADE BEEF LASAGNE

With coleslaw & chips or new potatoes or garlic bread

BAYTREE CHEESE BURGER

Served with chips and peas or beans

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.

SEA BASS SYMPHONY

Grilled sea bass resting on a creamy seafood medley of king prawns, salmon, and cod.
Comes with a choice of chunky chips or new potatoes
or upgrade to creamy garlic potatoes with cheese



GOLDEN CRUSTED HAKE FILLET

Parmesan, walnut and citrus crusted hake fillet.
Comes with a choice of chunky chips or new potatoes or upgrade to creamy garlic potatoes with cheese

SALMON AND KING PRAWN ROYALE

Grilled salmon fillet crowned with king prawns and whole crevette, served with a creamy lemon and dill sauce.

Comes with a choice of chunky rustic 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 rustic 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

MUSHROOM STROGANOFF

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

HALLOUMI AND SWEET POTATO STACKS

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

CREAMY GARLIC MUSHROOM PASTA

Served with garlic bread (V)

EXTRAS AND SIDES

Sweet potato fries
Fresh vegetables
Homemade 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.