

Welcome to the Baytree we are proud to use Pembrokeshire produce at every opportunity and always source our produce as locally as possible. All of our dishes are freshly made to order so some delays may occur during our busy periods, thank-you for being patient!

If you have any food intolerances or allergies please speak to our waiting staff before placing your order. Our meals are made to order so some ingredients can usually be altered to suit your requirements

STARTERS

Home-made soup of the day 4.50
with a chunk of warm bread

Panfresco 5.95
Selection of breads, balsamic vinegar & dipping oil with queen olives

Chefs' chicken liver pate 6.50
Freshly made on the premises served with granary toast and house chutney.

Homemade smoked mackerel & horseradish pate 6.75
with granary toast and lemon wedge

Breaded goats cheese 7.00
Home breaded and served with salad finished with a balsamic glaze

Watercress, grapefruit, pinenut & avocado salad 6.50
Finished with our house dressing

Sun-dried tomato & brie bruschetta 6.50
Char-grilled Italian style bread topped with creamy brie and sun-dried tomatoes finished with crispy prosciutto and a side of pesto

Garlic mushroom & asparagus tartlet 7.25
Shortcrust pastry case filled with creamy garlic mushrooms and tender asparagus

Marinated Lamb kebab 8.00
Succulent lamb pieces marinated in rosemary and garlic, char-grilled and served with aioli

House classic! ~ Charlotte mussels! 9.25
Delicious mussels tossed in the wok with fresh garlic, a glug of chardonnay, thick cream to coat the shell and warm bread for dunking!!

Garlic & lemon king prawns
King prawns pan-fried in garlic and citrus butter **10.00**
