

Welcome to the Baytree, a small family run business where we are proud to use Pembrokeshire produce at every opportunity. 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 5.00

And a chunk of warm bread

Panfresco 6.50

Selection of bread with dipping oil, balsamic vinegar and queen olives.

Chefs' chicken liver pate 6.50

Freshly made on the premises served with granary toast and house chutney.

Crispy sesame chicken 6.50

With a teriyaki dip

Beetroot & feta salad 7.00

Tossed together with mixed leaves and finished with a balsamic glaze

Garlic mushroom & asparagus bruschetta 7.50

Italian style bread char-grilled topped with creamy garlic mushrooms and asparagus

Sticky bbq ribs 7.50

Oven roasted pork ribs in our sticky bbq sauce .. Finger licking good!

Seared Scallops 9.25

Succulent scallops pan-seared served on a bed of pea puree and crowned with crispy pancetta.

Simply king prawns (3) 10.50

Shell-on giant king prawns pan-fried in garlic and citrus butter served with a chunk of warm bread and salad garnish..Superb!!

PEMBROKESHIRE STEAKS:

All our Steaks are **Prime Pembrokeshire Steaks** from local farms, Little Rathe in Crundale, Pyston Cross in Haverfordwest and Cwmllefrith in Llandewi Velfrey. They have been hung for a minimum of 14 days, supplied daily from our Local Award Winning Butcher, Andrew Rees of Narberth.

FROM THE GRILL – served with mushrooms, onions and tomato.

Choose a Pembrokeshire spiced ‘rub’ to compliment your dish: Cajun, Mexican Mole, Piri Piri or BBQ

8oz CHICKEN BREAST 15.00

8oz CHICKEN BREAST WITH BBQ RIBS 18.50

8oz SIRLOIN 20.00

16oz RUMP 23.00

10oz RIB-EYE 25.00

8oz FILLET 27.00

Enjoy your steak with one of our homemade sauces -2.50 - creamy peppercorn, garlic or mushroom & stilton

Rosemary & garlic lamb kebabs (3) 16.50

Served on a bed of dressed salad

Feather & fin 17.00

Chicken breast topped with tiger prawns in garlic butter served with green beans and baby carrots

Pork medallions 17.25

Pan-fried medallions served on a bed of crushed potatoes finished with a smooth calvados sauce, carrots and beans

Baytree stacks 17.75

Tender chicken breast stacked with back bacon smothered with our homemade cheese & leek velouté with green beans and baby carrots.

Chilli nacho chicken 18.25

Char-grilled chicken breast topped with chilli beef and crushed nachos, smothered in a jalapeno cream sauce served with green beans and carrots.

Beef stroganoff 18.50

Succulent beef strips cooked with onions & mushrooms in a rich stroganoff sauce served on a bed of basmati rice.

Fillet ‘Cymru’ 28.50

Superb Pembrokeshire fillet steak crowned with welsh cheese and drizzled with a redcurrant jus, beans and carrots

Unless otherwise stated, all meals are served with a choice of new potatoes or chips.

For an additional supplement of **2.00 why not try our creamy garlic potatoes topped with melted cheese..... DELICIOUS!!**

FISH DISHES

Mussels 'charlotte' style 16.00

Great mussels tossed in the wok with garlic, a glug of chardonnay and thick cream to coat the shell. Served with a chunk of bread for dunking!

Grilled cod fillet 16.50

Gently grilled cod fillet in lemon butter served on a bed of crushed herb potatoes with carrots and green beans.

Home-made fishcakes with sweet chilli sauce 17.00

Choice cuts of fresh fish bound together and rolled in oats served on a bed of dressed salad and finished with a sweet chilli sauce.

Salmon Fillet 17.50

Grilled then finished with a tiger prawn and cucumber cream served with green beans and baby carrots.

Hake & prawn curry 17.50

Delicious home-made curry served on a bed of rice served with a naan bread.

Crispy bass fillet 18.50

Grilled bass fillets on crushed pesto potatoes with a cherry tomato concasse

King Prawns 23.00

Finger licking good!! Shell on king prawns tossed in garlic and citrus butter served with a chunk of warm bread for dipping!

VEGETARIAN DISHES

Vegetable black bean stir-fry 15.00

Mixed vegetables tossed in the wok with black bean sauce

Sun-dried tomato & asparagus linguine 15.00

Linguine tossed together with sun-dried tomatoes and asparagus and green pesto

Mushroom Stroganoff 16.00

Rich and creamy served on basmati rice

Vegan cauliflower, chickpea & aubergine curry 16.50

Delicious home-made curry served with wild rice and naan bread

Cajun halloumi and sweet potato stacks 16.50

Cajun spiced halloumi stacked with sweet potato slices draped with a side of homemade beetroot relish, green beans and baby carrots

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