

# THE BAYTREE

## Starters

### PANFRESCO - 6.5

*selection of breads with dipping oil, balsamic vinegar and queen olives*

### CHEF'S PÂTÉ - 7

*chicken liver and cranberry pâté freshly made on the premises, served with house chutney and granary toast\**

### SEARED SCALLOPS - 9.75

*succulent scallops pan-seared with Pembrokeshire leeks and lemon chilli butter (gf)*

\*gluten free bread available, please ask your server

### MELON, TOMATO & FETA SALAD - 7.25

*tossed together and finished with fresh mint (gf)*

### MOROCCAN SPICED LAMB SAUSAGE - 7.25

*made by our Tenby butcher, served on toasted pitta with tzatziki*

### LEMON & GARLIC KING PRAWNS - 10.5

*shell-on giant prawns, pan-fried in butter, garlic, and lemon, served with salad garnish and a chunk of warm bread\*...superb (gf)*

## Meat

| 8oz CHICKEN BREAST - 15.5 | 8oz SIRLOIN - 22 | 8oz FILLET - 27.5 |  
| 10oz RUMP - 20 |

from the chargrill with mushrooms, onions, tomato and chips or new potatoes

### ADD A SAUCE:

CREAMY PEPPERCORN | GARLIC, MUSHROOM & RED WINE | BLUE CHEESE - 2.5

### BAYTREE STACKS - 17.95

*tender chicken breast layered with back bacon, covered in our creamy cheese and leek velouté (gf)*

### 10oz WOODLAND PORK CHOP - 17.5

*free-range pork chop seasoned with cumin on a bed of buttered kale, honeyed baby carrots and a side of natural yoghurt (gf)*

### FILLET 'CYMRU' - 29.5

*superb 8oz Pembrokeshire fillet steak served on creamy parsnip mash, drizzled with a green peppercorn sauce and crowned with parsnip crisps (gf)*

### FEATHER AND FIN - 17.5

*chargrilled 8oz chicken breast topped with tiger prawns tossed in garlic butter (gf)*

### COPPER HOG LAMB RUMP - 18.95

*two 5oz lamb rumps with sautéed potatoes, asparagus spears, and a mint & herb jus (gf)*

Unless otherwise stated, all meat dishes are served with a choice of new potatoes or chips, along with a selection of fresh vegetables. **Upgrade to creamy garlic potatoes topped with cheese - 2.5**

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## Fish

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Unless otherwise stated, all fish dishes are served with a choice of new potatoes or chips, along with a selection of fresh vegetables. **Upgrade to creamy garlic potatoes topped with cheese - 2.5**

### KING PRAWNS - 25

*eight shell-on king prawns tossed in garlic and citrus butter, served with a chunk of warm bread\* and chips*

### BAKED WHOLE SEA BREAM - 18.5

*filled with tomato & olive compote, roasted and served with a herb & lemon butter (gf)*

### SALMON FILLET - 17.5

*served with fresh ginger, spring onions, red chilli and melted butter on a nest of rice noodles (gf)*

### CRISPY BASS FILLET - 18.5

*succulent bass fillet in a delicate citrus butter with pea shoots, quenelle of white crab meat and a side of brown crab meat mayo*

### MUSSELS 'CHARLOTTE' STYLE - 17

*great mussels tossed in the wok with garlic, a glug of chardonnay, bacon pieces and thick cream to coat the shell. Served with a chunk of warm bread\* and chips (gf)*

\*gluten free bread available, please ask your server

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## Vegetarian

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Unless otherwise stated, all vegetarian dishes are served with a choice of new potatoes or chips, along with a selection of fresh vegetables. **Upgrade to creamy garlic potatoes topped with cheese - 2.5**

### HALLOUMI & SWEET POTATO STACKS - 17

*cajun spiced halloumi stacked with sweet potato slices, draped with a side of homemade beetroot relish (gf)*

### FALAFEL THAI CURRY - 16.5

*falafel and spinach in our thai curry sauce with wild rice, crowned with a poppadom (gf) <sup>VE</sup>*

### SPICY BUTTERNUT SQUASH PAD THAI - 17

*oven roasted, spiced, butternut squash tossed in a punchy pad thai sauce with red chilli, veg and rice noodles (gf) <sup>VE</sup>*

### LEMONY PESTO PASTA - 16

*tossed with spinach, broccoli, lemon and green pesto, finished with toasted almonds*

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**Dietary.** If you have any food intolerances or allergies please speak to our waiting staff before placing your order, and they will be glad to assist you. Our ingredients can usually be altered to suit your requirements.