

# THE BAYTREE

## Starters

### HOMEMADE SOUP - 5.5

*served with a chunk of warm bread\* (gf)*

### MOROCCAN SPICED LAMB SAUSAGE - 7.35

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

### SEARED SCALLOPS - 9.75

*succulent scallops pan-seared with cauliflower purée and grilled chorizo (gf)*

### CHILLI & GINGER KING PRAWNS - 10.75

*shell-on giant prawns panfried in butter, fresh chilli and ginger - superb! (gf)*

### PANFRESCO - 7

*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\**

### PORTOBELLO BRUSCHETTA - 7.25

*chargrilled, italian-style bread topped with portobello mushrooms, goat's cheese and red onion chutney*

*\*gluten free bread available, please ask your server*

## Meat

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

| 8oz CHICKEN BREAST - 15 | 8oz SIRLOIN - 21.5 | 8oz FILLET - 28 |  
| 10oz RUMP - 26.5 |

ADD A SAUCE:

RICH PEPPERCORN | MUSHROOM & STILTON | CREAMY GARLIC - 3

### LEMON & PARMESAN CHICKEN - 17.25

*8oz chicken breast smothered in a lemon & parmesan cream with asparagus spears (gf)*

### 10oz WOODLAND PORK CHOP - 17.5

*free-range pork chop glazed with honey and garlic, served on a sautéed leek and cabbage mash (gf)*

### FILLET 'CYMRU' - 29.5

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

### SURF 'N' TURF - 27

*8oz sirloin steak draped in a rich and creamy cognac sauce and crowned with a trio of shell-on king prawns (gf)*

### COPPER HOG LAMB RUMP - 19

*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 - 2.75

## Fish

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 - 2.75**

### KING PRAWNS - 25

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

### BAKED WHOLE SEA BREAM - 18.75

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

### LEMON BUTTERED COD - 17

*fillet of cod grilled in our citrus butter served with home-floured dill prawns*

### CRISPY BASS FILLET - 18.75

*grilled with a pesto, herb and peashoot crumb served on buttered crushed potatoes*

### SEAFOOD MEDLEY - 27

*only for the hungry- succulent choice cuts of fresh fish with prawns and mussels, tossed with spaghetti, bound with cream and crowned with a king prawn*

*\*gluten free bread available, please ask your server*

## Vegetarian

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 - 2.75**

### HALLOUMI & SWEET POTATO STACKS - 17.5

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

### SWEET POTATO & CHICKPEA CURRY - 16.5

*in our thai curry style sauce with wild rice and topped with a poppadom (gf) (VE)*

### SPICY BUTTERNUT SQUASH PAD THAI - 17.5

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

### CREAMY VEGAN SAUSAGE - 16.75

*with spinach pasta, bound together with soya cream (VE)*

**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.