



# THE BAYTREE

## Starters

*Gluten free bread available on request.*

<b>HOMEMADE SOUP OF THE DAY</b> Served with a chunk of warm bread (v).	£7.25	<b>PANFRESCO - GREAT TO SHARE!</b> A selection of breads, queen olives, dipping oil and balsamic vinegar (ve).	£9.25
<b>CHEF'S PÂTÉ</b> Homemade chicken liver, cranberry and port pâté served with red onion chutney and granary toast.	£8.95	<b>SHELL-ON KING PRAWNS</b> Superb! Three shell-on King prawns tossed in white wine and garlic butter, served with a chunk of bread.	£12.50
<b>BUFFALO CAULIFLOWER WINGS</b> Home-floured and served with ranch dressing (v).	£7.50	<b>CAJUN CHICKEN SALAD</b> With feta cheese and mint yoghurt (gf).	£8.75

## Grill

*All chargrilled with mushrooms, onions, tomato and fresh vegetables, and served with your choice of chips or new potatoes. Upgrade your chips or new potatoes to creamy garlic potatoes with cheese - £4.00. (All dishes and sauces are gluten free.)*

**CHICKEN BREAST - £18.00 | 8OZ SIRLOIN - £24.50 | 16OZ RUMP - £28.00 | 8OZ FILLET - £33.00**  
**10OZ PORK VALENTINE STEAK - £17.50**  
**BAYTREE COMBO - CHICKEN BREAST & 4 OZ SIRLOIN WITH ANY SAUCE (BELOW) - £25.00**

*Upgrade! Crown your meat with two shell-on King prawns in a garlic and cognac cream sauce - £9.50*

## Add a sauce

**PEPPERCORN | BACON & LEEK | JACK DANIELS BBQ | MUSHROOM & STILTON | PORT & RED WINE - ALL £4.00**

## Meat

*All served with a selection of fresh vegetables.*

*Where applicable, upgrade your chips or new potatoes to creamy garlic potatoes with cheese - £4.00*

<b>BAYTREE STACKS</b> Tender chicken breast layered with bacon and topped with our cheesy leek sauce (gf).	£23.00	<b>OVEN-ROASTED LAMB FILLET</b> Cooked low and slow and served with crushed goat's cheese potatoes, then finished with a sweet mint gravy (gf).	£29.50
<b>PORK FILLET</b> Panfried with caramelised onions and finished with an apple & cider cream on a bed of sweet potato mash (gf).	£22.00	<b>SUMMERBERRY FILLET</b> 8oz Welsh fillet on a bed of sautéed leeks, crowned with melted brie and a mixed berry jus (gf).	£37.00



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## *Fish*

*Where applicable, upgrade your chips or new potatoes to creamy garlic potatoes with cheese - £4.00*

### **BASS FILLET**

£23.00

Served on a bed of egg noodles with spring onions, chilli, ginger and citrus butter.

### **HAKE FILLET**

£25.00

Grilled with a parmesan, walnut and citrus crust.

### **'CHARLOTTE' MUSSELS**

£21.00

Delicious mussels tossed in white wine, garlic, bacon pieces and thick cream to coat the shell. Served with chips and bread for dunking (gfa).

### **PESTO SALMON FILLET**

£24.00

Gently grilled salmon with a crunchy pesto crust, served with a prawn and spinach duxelle (gf).

## *Vegetarian*

*Where applicable, upgrade your chips or new potatoes to creamy garlic potatoes with cheese - £4.00*

### **SPAGHETTI BOLOGNAISE**

£17.00

Vegan mince in a rich tomato sauce finished with parmesan style cheese on a bed of spaghetti (ve).

### **MUSHROOM STROGANOFF**

£18.50

Tossed with leeks, onions, pimentos, smoked paprika and bound together with vegan cream. Served with rice (ve).

### **HALLOUMI & SWEET POTATO STACKS**

£19.50

Lightly spiced with Cajun seasoning served with beetroot relish & salad. (v)

### **TOFU & CHICKPEA THAI CURRY**

£19.50

Served with wild rice and a poppadom (gf, ve)

*Karen and her team are delighted to welcome you to The Baytree, established in 1988. This small, family-run business is extremely proud to be one of few restaurants that makes all of their dishes from scratch.*

*We try to use local produce at every opportunity. All of our meat is bought from our local butcher, who proudly supplies PGI certified beef and lamb. Our vegetables are bought from Four Seasons Farm Shop, just a stone's throw away.*

**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.*

**Symbol guide:** *v = vegetarian, ve = vegan, gf = gluten free.*

