



THE BAYTREE

Starters

Gluten free bread available on request.

HOMEMADE SOUP OF THE DAY

Served with a chunk of warm bread (v).

CHEF'S PÂTÉ

Homemade chicken liver, cranberry and port pâté served with red onion chutney and granary toast.

BUFFALO CAULIFLOWER WINGS

Home-floured and served with ranch dressing (v).

PANFRESCO - GREAT TO SHARE!

A selection of breads, queen olives, dipping oil and balsamic vinegar (ve).

SHELL-ON KING PRAWNS

Superb! Three shell-on King prawns tossed in white wine and garlic butter, served with a chunk of bread.

CAJUN CHICKEN SALAD

With feta cheese and mint yoghurt (gf).

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 | 8OZ SIRLOIN | 16OZ RUMP | 8OZ FILLET

10OZ PORK VALENTINE STEAK

BAYTREE COMBO - CHICKEN BREAST & 4 OZ SIRLOIN WITH ANY SAUCE (BELOW)

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

Add a sauce

PEPPERCORN | BACON & LEEK | JACK DANIELS BBQ | MUSHROOM & STILTON | PORT & RED WINE

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

BAYTREE STACKS

Tender chicken breast layered with bacon and topped with our cheesy leek sauce (gf).

PORK FILLET

Panfried with caramelised onions and finished with an apple & cider cream on a bed of sweet potato mash (gf).

OVEN-ROASTED LAMB FILLET

Cooked low and slow and served with crushed goat's cheese potatoes, then finished with a sweet mint gravy (gf).

SUMMERBERRY FILLET

8oz Welsh fillet on a bed of sautéed leeks, crowned with melted brie and a mixed berry jus (gf).



THE BAYTREE



Fish

Where applicable, upgrade your chips or new potatoes to creamy garlic potatoes with cheese

BASS FILLET

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

'CHARLOTTE' MUSSELS

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

HAKE FILLET

Grilled with a parmesan, walnut and citrus crust.

PESTO SALMON FILLET

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

SPAGHETTI BOLOGNAISE

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

HALLOUMI & SWEET POTATO STACKS

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

MUSHROOM STROGANOFF

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

TOFU & CHICKPEA THAI CURRY

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

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.*

