

The Bay Tree Restaurant

Evening à la Carte

Starters

- HOME MADE SOUP OF THE DAY £5.95 (GF) (V)**
COURGETTE FRITTERS £6.25 (GF) (V)
with Tomato and Cucumber Salsa and Lemon Crème Fresh
- BEETROOT AND THYME RISOTTO £7.95 (V)(N)**
With Goat Cheese and Toasted Walnuts
- HOMEMADE GAMMON HOCK TERRINE £7.95 (GFP)**
with Piccalilli and Toasted Sour Dough
- SMOKED DUCK SALAD £7.95**
With Poached Egg and Crispy Duck Crumbs
- TWICE BAKED SMOKED HADDOCK AND LEEK SOUFFLE £8.25**
With Wilted Spinach and Stilton Sauce

Main Courses

- ROASTED AUBERGINE, COURGETTE & CHICK PEA CURRY £14.95 (Vegan)(GF)**
With Wild Rice
- HOMEMADE MUSHROOM RAVIOLI IN A PARMESAN CREAM £15.95 (V)(N)**
with Toasted Pine Nuts, Shaved Parmesan and Truffle Oil
- RED WINE BRAISED JACOBS LADDER £16.95 (GF)**
with Char Grilled Polenta ad Red Wine Reduction
- CHICKEN BREAST STUFFED WITH SPINACH AND RICOTTA, WRAPPED IN PARMA £17.95 (GF)**
with Butter Nut Squash Puree, White Wine and Thyme Sauce
- PAN SEARED DUCK BREAST £17.95(GF)**
with Wilted Winter Greens, and Pomegranate and Juniper Jus
- 6 HOUR SLOW ROASTED BELLY OF PORK £18.25 (GF)**
with Buttered Kale, Caramelised Apple Puree, Sea Salt Crackling, and a Pork Red Wine Jus
- CHARGRILLED SIRLOIN STEAK (8oz) £20.95 (GF)**
CHARGRILLED FILLET STEAK (7oz) £27.95 (GF)
Both served with Mushroom & Tomato

All main courses are served with a selection of seasonal vegetables and choice of straw fries, dauphinoise or roasted garlic potatoes

CHEESE SELECTION & BISCUITS £7.95 (GFP)

Locally produced and sourced

HOMEMADE DESSERTS FROM £6.25

Served with Cream, Custard or Homemade Ice Cream

Some are GF and some GFP please ask for details

For parties of 6 or more a discretionary service charge of 10% will be added.

We will endeavour to help you with all of your dietary requirements; unfortunately we cannot guarantee that any item on the menu is free from nuts or traces of nuts

Please take care whilst enjoying fish dishes as they may contain small bones.

All dishes are cooked to order, so please be patient as good food takes time to cook; enjoy the ambience whilst waiting.

FOOD ALLERGIES AND INTOLERANCES

Please speak to our staff about the ingredients in your meal, when making your order.

(GF) Gluten free dish (N) Main dish or garnish contains nuts (V) Vegetarian dish

(GFP) Ingredient of dish containing gluten can be substituted for gluten intolerance guests or omitted **on request**