

Bay Tree Restaurant Sample Menu

For the table

Rustic bread and dips (v) £4
Saffron aioli, balsamic and oil, tapenade

Marinated olives and sunblushed tomatoes (v) (ve)

Sourdough £4
Flavoured butter

Garlic bread (v) £4

Garlic bread with cheese £4.50

Starters

Pan-fried pigeon breast £7.95
Marinated mushrooms, crisp prosciutto, pickled blackberries, blackberry gel, red wine jus

Roasted chicken terrine £6.95
Saffron aioli, almond gel, crispy chicken skin, croutons

Kitchen soup (v)(ve) £5.95

Breaded halloumi (v) £6.95
Salsa verde, tapenade

Gin-cured salmon £7.95
Cucumber jelly, pickled cucumber, lemon mayo, shards, basil

Goat's cheese mousse (v) £6.95
Sunblushed tomatoes, pickled shallots, basil, walnut,
balsamic

Smoked haddock rarebit £6.95
Creamed leeks, sweetcorn fritters

Main courses

Pan-roasted venison £19.95
Crisp confit, potato fondant, sticky red cabbage, celeriac
puree, black garlic, game jus

Pan-fried cod loin £17.95
Buttered kale, prawns, clams, shellfish broth

Whole grilled plaice £15.50
Caper and herb butter, wilted greens

Pan-roasted duck breast £17.95
Confit leg, fondant potato, tenderstem broccoli, toasted
sesame seeds, port and stem ginger jus

Roasted breast of chicken £14.95
Cannellini beans, pancetta, red wine sauce

Pan-roasted cauliflower, chilli and cumin (v)(Ve)£11.95
Tenderstem broccoli, broccoli puree, persillade potatoes,
sauce vierge

Pumpkin tortellini(v) £13.95
Sage and garlic butter, shaved parmesan, nutmeg

Th grills

*All grill dishes are served with chunky chips, mushrooms
and grilled tomato*

*8oz**

British rib-eye steak £24.95

*8oz**

British sirloin steak £23.95

*9oz**

Pork cutlet £15.95

Sauces/ butter

*Choose from: peppercorn sauce, red wine sauce, garlic
and herb butter £1.95*

Sides

Chunky chips (v) £3.50

Seasonal vegetables (v) £3.50

House salad (v) £3.50

Buttered greens (v) £3.50

Herb new potatoes (v) £3.50

Garlic mushrooms (v) £3.50

Desserts

Warm apple frangipane 6.95 (v)

*Poached pear, apple pastilles, cinnamon tuile, clotted
cream ice cream*

Double chocolate brownie 7.25 (v)
Textures of chocolate

White chocolate and orange cannelloni 7.25 (v)
Pistachio, orange, marmalade ice cream

Glazed passion fruit tart 7.25 (v)
Dark chocolate fudge, lime gel, lime curd ice cream

Sticky toffee pudding 6.95 (v)
*Caramel gel, toffee ice cream, salted caramel popcorn,
butterscotch*

Sussex cheeses 8 (v)
Served with crackers, grapes, chutney

Selection of ice creams and sorbet 6.95 (v)
Please ask your waiter for daily flavours

(v) vegetarians, (ve) vegans