



BAY TREE
BAR & GRILL



"One cannot think well, love well, sleep well, if one has not dined well"
VIRGINIA WOOLF

Our reduced menus have been designed to allow our chefs to adhere to social distancing guidelines. Whilst our offering may be limited, we have not reduced our standards with an emphasis on freshly cooked food.

If you're unable to find anything that tickles your taste buds or if you have any special dietary requirements, please speak with a server who will ask our chefs to suggest an alternative or to adjust a recipe where possible to suit your needs.

HOTEL GUESTS with a dinner allowance included in their room rate are welcome to use it against any food items on this menu. Any extras will be automatically added to your bill.

SANDWICHES

Unless otherwise specified, our sandwiches are made with your choice of white or malted farmhouse tin loaf or toasted gluten free bread and are served with Kent Crisps.

Ashmore Farmhouse Cheese

pickle

7,50

Tuna Mayonnaise

cucumber

7,50

Brogdale's Honey Roasted Ham

tomato

7,50

Roasted Carrot Houmous ^{PB}

avocado, lettuce

7,50

V = VEGETARIAN | PB = PLANT BASED | GF = GLUTEN FREE

A discretionary 10% gratuity will be added to your bill which is paid directly to our staff.
Please allow at least 30 minutes for your meal. Some items may contain allergens, please ask to speak to a manager for more information.



MAINS

Sussex Beef Burger [200g/7oz] brioche-style bun, saint giles sussex cheese, lettuce, onion, tomato, house burger sauce, hand cut chips	13,50
Beyond Burger [225g/8oz] PB brioche-style bun, violife plant-based cheese, lettuce, onion, tomato, house burger sauce, hand cut chips	13,50
Avocado & Seitan Bacon Salad PB mixed leaves, tomato, cucumber, roasted spiced chickpeas	11,00
Beer Battered Cod hand cut chips, mushy peas, tartare sauce	12,50
Free Range Chicken Schnitzel creamed potatoes, baby broccoli, wild mushroom cream sauce	15,50
Triple Decker Club Sandwich free range chicken, bacon, lettuce, mayonnaise, hand cut chips	10,00
Garden Club Sandwich PB avocado, seitan bacon, lettuce, mayonnaise, hand cut chips	10,00
Seafood Linguine with Docker Sourdough mussels, clams, prawns, plaice, cod, cherry tomatoes, parsley	14,50
Sussex Beef Sirloin Steak [225g/8oz] hand cut chips, roasted tomato, grilled mushroom, garlic and herb butter	19,50

NIBBLES & APPETISERS

Docker Organic Sourdough v house-churned butters	4,00	Roasted Carrot Houmous PB toasted docker sourdough, vegetable sticks	4,50
Marinated Olives PB GF	3,90	House Roasted Spiced Nuts PB GF	2,90
Hand Cut Chips PB GF	3,50	House Side Salad PB GF	3,50

PUDDING

Taywell Kentish Ice Creams & Sorbets v GF please ask for today's flavours - sorbets are dairy-free and vegan-friendly	5,50
Chocolate Brownie PB taywell raspberry sorbet	6,00
Lemon Posset v GF shortbread, mixed berry compote	6,00
Summer Eton Mess v GF macerated summer berries, meringue, whipped cream	6,00
Artisan Cheese from Kent & Sussex v ASHMORE FARMHOUSE KENTISH BLUE SAINT GILES SUSSEX GOAT CANTERBURY CHAUCER biscuits, grapes, celery, chutney	3 cheeses - 9,70 5 cheeses - 14,50

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