




BAR SNACKS

NIBBLES

<p>Docker Organic Sourdough V PB° house-churned butters</p> <p>Corn Ribs PB old bay and kombu seasoning, lime</p> <p>Marinated Olives* PB GF</p>	<p>5</p> <p>9</p> <p>5,5</p>	<p>Beetroot Houmous & Seeds PB GF° docker sourdough toast, vegetable sticks</p> <p>BBQ Cauliflower Wings PB ranch and fermented red pepper sauce</p> <p>Roasted Spiced Nuts* PB GF</p>	<p>9,5</p> <p>9</p> <p>4,5</p>
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SANDWICHES

unless otherwise stated, our sandwiches are made with your choice of white, malted farmhouse tin loaf or toasted gluten free bread

<p>Club Sandwich GF° triple decker, chicken, bacon, lettuce, mayonnaise, served with fries</p> <p>Honey Roast Ham* GF° tomato</p> <p>Tuna Mayonnaise* GF° cucumber</p>	<p>15</p> <p>11</p> <p>11</p>	<p>Garden Club Sandwich PB GF° triple decker, avocado, plant based bac'n, lettuce, mayonnaise, served with fries</p> <p>Ashmore Farmhouse Cheese* V GF° pickle</p> <p>Grilled Vegetables* PB GF° avocado, houmous</p>	<p>15</p> <p>11</p> <p>11</p>
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LIGHT BITES

<p>Jerusalem Artichoke Soup PB GF° docker sourdough, artichoke crisps, truffle oil</p> <p>Warm Scotch Egg house piccalilli</p> <p>Fish & Chips PB° GF° beer-battered haddock, hand cut chips, mushy peas, curry sauce, tartar sauce TRY OUR PLANT BASED BEER-BATTERED BANANA BLOSSOM INSTEAD FOR £17</p> <p>Chicken Schnitzel mashed potatoes, savoy cabbage, chestnut mushroom sauce</p> <p>Bay Tree Beef Burger brioche-style bun, saint giles sussex cheese, lettuce, tomato, onion, house burger sauce, skinny fries</p> <p>Symplicity Plant Burger PB brioche-style bun, plant-based patty, violife cheese, lettuce, tomato, onion, house burger sauce, skinny fries</p>	<p>8,5</p> <p>9,5</p> <p>19,5</p> <p>19,5</p> <p>19,5</p> <p>19,5</p>
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Items marked * are available 24/7

V - VEGETARIAN | PB - PLANT BASED (VEGAN) | GF - GLUTEN FREE | GF° & PB° - CAN BE ADAPTED UPON REQUEST

A discretionary 10% gratuity will be added to your bill which is paid directly to our team. View our menus at www.baytreefolkestone.co.uk. Please allow at least 30 minutes for your meal. Some items may contain allergens; please ask to speak to a manager for more information.




GRILL MENU

APERITIFS

Chapel Down 'A Touch of Sparkle'	9,5	Prosecco, Extra Dry PB	7,5
Aperol Spritz PB aperol, prosecco, soda water	10	Hugo Spritz PB anno elderflower, prosecco, soda water	11,5
Negroni PB tanqueray no.10 gin, campari, punt e mes vermouth	11,5	Negroni Sbagliato PB campari, punt e mes vermouth, prosecco	11

NIBBLES

Docker Organic Sourdough V PB° house-churned butter	5	Beetroot Houmous & Seeds PB GF° docker sourdough toast, vegetable sticks	9,5
Corn Ribs PB old bay and kombu seasoning, lime	9	BBQ Cauliflower Wings PB ranch and fermented red pepper sauce	9
Marinated Olives* PB GF	5,5	Roasted Spiced Nuts* PB GF	4,5

SMALL PLATES & STARTERS

Jerusalem Artichoke Soup PB GF° docker sourdough, artichoke crisps, truffle oil	8,5
Warm Scotch Egg house piccalilli	9,5
Pan Fried Mackerel GF dulse butter, red pesto, black garlic mayo	12
Salt Baked Beetroot PB GF beetroot crisps, coconut yoghurt, pickled apple, walnut pesto	9,5
Mushroom Parfait V GF° docker sourdough, shiitake and oyster mushroom salad with mirin dressing	11,5
Ham Hock Terrine GF° brioche toast, fried quails egg, pineapple salsa	11,5

If you can't find something that tickles your taste buds, or if you have special dietary requirements, please inform a member of our team so that our chefs can suggest an alternative or adjust a recipe where possible to suit your needs.

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

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MAINS

Pan Fried Sea Bass Fillet GF	26
parisian potatoes, tenderstem broccoli, sauce vierge	
Tamarind Cauliflower Steak PB GF	19,5
hasselback potatoes, purple sprouting broccoli, miso gravy	
Roasted Lamb Rump GF	26
fondant potato, braised lamb belly, poached pear, braised red cabbage, lamb gravy	
Fish & Chips PB° GF°	19,5
beer-battered haddock, hand cut chips, mushy peas, curry sauce, tartar sauce TRY OUR PLANT BASED BEER-BATTERED BANANA BLOSSOM INSTEAD FOR £17	
Chicken Schnitzel	19,5
mashed potatoes, savoy cabbage, chestnut mushroom sauce	
Seafood Hot Pot GF°	25
hake, king prawns, clams, mussels, fermented chilli bouillabaisse, docker sourdough, skinny fries	
Bay Tree Beef Burger	19,5
brioche-style bun, saint giles sussex cheese, lettuce, tomato, onion, house burger sauce, skinny fries	
Symplicity Plant Burger PB	19,5
brioche-style bun, plant-based patty, violife cheese, lettuce, tomato, onion, house burger sauce, skinny fries	

FROM THE GRILL

Sirloin Steak [225G/8OZ] GF	21	Ribeye Steak [275G/10OZ] GF	26
Barnsley Lamb Chop [275G/10OZ] GF	17	Chicken Breast GF	12

Our grill items are served with roasted tomato, grilled flat field mushroom and watercress.
Once you have selected your grill item, please add your sides and sauces from below.

SIDES

HAND-CUT KOFFMANN CHIPS | OLD BAY SEASONED FRIES | MASHED POTATOES | MINTED NEW POTATOES
TENDERSTEM BROCCOLI | SAVOY CABBAGE | BRAISED RED CABBAGE | HOUSE SIDE SALAD
4,8 each

SAUCES

GREEN PEPPERCORN | CHIMICHURRI | BEARNAISE
2,5 each



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