



  
**GRILL MENU**

## APERITIF

<b>Chapel Down 'A Touch of Sparkle'</b>	9,5	<b>Prosecco, Extra Dry</b>	7,5
<b>Aperol Spritz</b> aperol, prosecco, soda water	11,5	<b>Hugo Spritz</b> elderflower liqueur, prosecco, soda water	11,5
<b>Negroni</b> plymouth gin, campari, punt e mes vermouth	12,5	<b>Negroni Sbagliato</b> campari, punt e mes vermouth, prosecco	11,5

## NIBBLES

<b>Docker Organic Sourdough</b> V   PB° house-churned butters	4,5	<b>Beetroot Houmous &amp; Seeds*</b> PB   GF° docker sourdough toast, vegetable sticks	8,5
<b>Marinated Olives*</b> PB   GF	5,5	<b>Roasted Spiced Nuts*</b> PB   GF	4,5

## SMALL PLATES & STARTERS

<b>Roasted Butternut Squash, Coconut &amp; Miso Soup</b> PB   GF° docker sourdough	8,5
<b>Scotch Egg</b> tomato chutney	9,5
<b>Salted Coley Fish Cake</b> chorizo and red pepper puree	10
<b>Mushroom Parfait</b> V   GF° docker sourdough, shiitake and oyster mushroom salad with mirin dressing	11
<b>Pork Pie with Port &amp; Redcurrant Jelly</b> tomato chutney	10



If you don't see something that tickles your taste buds, or if you have specific dietary requirements, please let a member of our team know. Our chef will be happy to recommend an alternative or adapt a dish wherever possible to meet 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.

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 staff. View all our menus at [www.baytreefolkestone.co.uk](http://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.

## MAINS

<b>Seafood Linguine</b> GF mussels, squid, prawns, white wine, basil and tomato sauce	18
<b>Breaded Pork Chop &amp; Fried Duck Egg</b> mashed potatoes, pickled cabbage, fermented rhubarb, wholegrain mustard sauce	21,5
<b>Roasted Aubergine, Black Garlic &amp; Miso Glaze</b> PB oyster mushroom and tofu ravioli, grilled courgettes, salsa verde	18
<b>Fish &amp; Chips</b> 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	23
<b>Chicken Schnitzel</b> mashed potatoes, savoy cabbage, chestnut mushroom sauce	19,5
<b>Bay Tree Beef Burger</b> brioche-style bun, saint giles sussex cheese, lettuce, tomato, onion, house burger sauce, skinny fries	20,5
<b>Plant Burger</b> PB brioche-style bun, plant-based patty, violife cheese, lettuce, tomato, onion, house burger sauce, skinny fries	20,5

## PIZZA

authentic hand-stretched 12-inch Italian stone-baked pizza.

<b>Marinara*</b> PB   GF° garlic, oregano, basil, tomato sauce	12	<b>Margherita*</b> V   PB°   GF° mozzarella, basil, tomato sauce	13,5
<b>Salsiccia*</b> GF° pepperoni, mozzarella, tomato sauce	16	<b>Cotto &amp; Funghi*</b> GF° ham, mushroom, mozzarella, tomato sauce	16
<b>Ortolana*</b> V   PB°   GF° aubergine, courgette, pepper, mozzarella, tomato sauce	15,5	<b>La Porchetta*</b> GF° bacon, pepperoni, salami, mozzarella, tomato sauce	17,5

## FROM THE GRILL

served with roasted tomato, grilled flat field mushroom, watercress and your choice of sauce.

<b>Sirloin Steak</b> [225G/8OZ] GF	28	<b>Sea Trout</b> [180G/8OZ] GF	19
<b>Barnsley Lamb Chop</b> [275G/10OZ] GF	24	<b>Chicken Breast</b> GF	16

## SAUCE

GREEN PEPPERCORN | BEARNAISE | DIANE

## SIDES

HAND-CUT KOFFMANN CHIPS | CAJUN FRIES | MASHED POTATOES | MINTED NEW POTATOES  
SAVOY CABBAGE | HOUSE SIDE SALAD  
5 each

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## PUDDING

<b>Taywell Kentish Ice Creams &amp; Sorbets*</b> v   PB°   GF	7,5
please ask for today's flavours - sorbets are plant based and dairy free	
<b>Rice Pudding</b> v	7,5
cinnamon and apple compote, shortbread crumb, apple skin crisps	
<b>Bread &amp; Butter Pudding</b> v	8,5
plum jam, custard	
<b>Chocolate Brownie</b> PB   GF	7,5
taywell madagascan vanilla ice cream, pear and raisin compote, pear crisp	
<b>Artisan Cheese from Kent &amp; Sussex</b> v   GF°	3 CHEESES 15 5 CHEESES 20
ASHMORE FARMHOUSE   KENTISH BLUE   SAINT GILES   SUSSEX BRIE   GOLDEN CROSS GOAT miller's crackers, grapes, celery, quince jelly, chutney	

## AFTER-DINNER TIPPLES

PUDDING WINE	125ML	COCKTAILS	GLASS
CHATEAU GRAND-JAUGA, SAUTERNES	13	ESPRESSO MARTINI	11,5
		OLD FASHIONED	12
		NEGRONI	12,5
<b>SHERRY &amp; PORT</b>	50ML		
GONZALEZ BYASS TIO PEPE FINO SHERRY	6	<b>BRANDY</b>	25ML
GONZALEZ BYASS PEDRO XIMENEZ SHERRY	6,5	LAMBERHURST 23YO FINE & RARE BRANDY	19
DOW'S FINE RUBY PORT	5	GREENSAND RIDGE APPLE BRANDY	8
COCKBURN'S SPECIAL RESERVE PORT	5,5	MARTELL XO COGNAC	21
GRAHAM'S LATE BOTTLED VINTAGE PORT	6,5	CLES DES DUCS VSOP ARMAGNAC	8,5
		BERNEROY VSOP CALVADOS	7,5
<b>WHISKY</b>	25ML	BOTTEGA GRAPPA PROSECCO ALEXANDER	5,5
ANNO SINGLE MALT	20	<b>TEQUILA</b>	25ML
THE GLENLIVET 12	8	PATRON SILVER	9,5
BUNNAHABHAIN STUIREADAIR	7,5	DON JULIO AÑEJO	11
JOHNNIE WALKER BLACK LABEL	6	CASAMIGOS REPOSADO	11
JOHNNIE WALKER BLUE	28		
SUNTORY HIBIKI HARMONY	14		
			
		BREAKFAST TEA	3,5
AMERICANO, ESPRESSO	3	EARL GREY, GUNPOWDER GREEN	3,5
CAPPUCCINO, LATTE	4	PEPPERMINT, CHAMOMILE, RED BERRY	3,5
FLAT WHITE	4,5		

## COFFEE LIQUEURS

IRISH - WHISKEY | ROYALE - COGNAC | CALYPSO - KAHLUA | ITALIAN - AMARETTO | BAILEYS LATTE  
from 10,5 each



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