

NIBBLES

DOCKER ORGANIC SOURDOUGH V PB°	5	BEETROOT HOUMOUS & SEEDS PB GF°	9,5
house-churned butters		docker sourdough toast, vegetable sticks	
CORN RIBS PB	9	BBQ CAULIFLOWER WINGS PB	9
old bay and kombu seasoning, lime		ranch and fermented red pepper sauce	
MARINATED OLIVES* PB GF	5,5	ROASTED SPICED NUTS* PB GF	4,5

SANDWICHES

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

CLUB SANDWICH GF°	15	GARDEN CLUB SANDWICH PB GF°	15
triple decker, chicken, bacon, lettuce, mayonnaise, served with fries		triple decker, avocado, plant based bac'n, lettuce, mayonnaise, served with fries	
HONEY ROAST HAM* GF°	11	ASHMORE FARMHOUSE CHEESE* V GF°	11
tomato		pickle	
TUNA MAYONNAISE* GF°	11	GRILLED VEGETABLES* PB GF°	11
cucumber		avocado, houmous	

LIGHT BITES

JERUSALEM ARTICHOKE SOUP PB GF°	8,5
docker sourdough, artichoke crisps, truffle oil	
WARM SCOTCH EGG	9,5
house piccalilli	
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	
BAY TREE BEEF BURGER	19,5
brioche-style bun, saint giles sussex cheese, lettuce, tomato, onion, house burger sauce, skinny fries	
SYMPPLICITY PLANT BURGER PB	19,5
brioche-style bun, plant-based patty, violife cheese, lettuce, tomato, onion, house burger sauce, skinny fries	

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	11,5	HUGO SPRITZ PB elderflower liqueur, prosecco, soda water	12
NEGRONI PB plymouth gin, campari, cocchi di torino	13	NEGRONI SBAGLIATO PB campari, cocchi di torino, prosecco	11,5

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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	
SYMPPLICITY 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
BARNESLEY 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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PUDDINGS

TAYWELL KENTISH ICE CREAMS & SORBETS* V | PB° | GF **7,5**
please ask for today's flavours - sorbets are plant based and dairy free

BREAD & BUTTER PUDDING ▾	8,5
orange anglaise	

BANANA & POMEGRANATE SPLIT PB | GF 10,5
 taywell rum and raisin ice cream, candied hazelnuts, milk chocolate sauce

WARM WHITE CHOCOLATE COOKIE v 8
taywell madagascan vanilla ice cream, rhubarb jam

ARTISAN CHEESE FROM KENT & SUSSEX V | GF^o 3 CHEESES **15** 5 CHEESES **20,5**

ASHMORE FARMHOUSE | KINGCOTT BLUE | SAINT GILES | SUSSEX GOAT | CANTERBURY CHAUCER
miller's crackers, grapes, celery, chutney

AFTER-DINNER TIPPLES & HOT DRINKS

PUDDING WINE

CHÂTEAU GRAND-JAUGA, SAUTERNES 12

SHERRY & PORT

GONZALEZ BYASS TIO PEPE FINO SHERRY	6
GONZALEZ BYASS PEDRO XIMÉNEZ SHERRY	6,5
DOW'S FINE RUBY PORT	5
COCKBURN'S SPECIAL RESERVE PORT	5,5
GRAHAM'S LATE BOTTLED VINTAGE PORT	6,5

WHISKY

ANNO SINGLE MALT	20
THE GLENLIVET 12	8
BUNNAHABHAIN STUIREADAIR	7,5
JOHNNIE WALKER BLACK LABEL	6
JOHNNIE WALKER BLUE	28
SUNTORY HIBIKI HARMONY	14



FILTERED COFFEE, AMERICANO	3
ESPRESSO, RISTRETTO	2,5
CAPPUCCINO, LATTE, FLAT WHITE	3,8

COCKTAILS

ESPRESSO MARTINI	11,5
OLD FASHIONED	12
NEGRONI	13

BRANDY

LAMBERHURST 23YO FINE & RARE BRANDY	20
GREENSAND RIDGE APPLE BRANDY	8
GREENSAND RIDGE PLUM BRANDY	8
MARTELL XO COGNAC	20
CLES DES DUCS VSOP ARMAGNAC	8
REMY MARTIN VSOP COGNAC	8

TEQUILA

PATRON SILVER	9
DON JULIO AÑEJO	10
CASAMIGOS REPOSADO	10



BREAKFAST TEA, DECAF BLACK TEA	3,4
EARL GREY, GUNPOWDER GREEN	3,4
PEPPERMINT, CHAMOMILE, RED BERRY	3,4

COFFEE LIQUEURS

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



BAY TREE
— BAR & GRILL —

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