



BAY TREE
BAR & GRILL



EVERY DAY - 6PM TO 9.30PM
*items marked with * are available 24/7*

NIBBLES & APPETISERS

Docker Organic Sourdough V | PB° 4,50
house-churned butters

Marinated Olives* PB | GF 5,50

Beetroot Houmous & Seeds PB | GF° 8,00
docker sourdough toast, vegetable sticks

Roasted Spiced Nuts* PB | GF 3,90

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°
triple decker, chicken, bacon,
lettuce, mayonnaise,
served with fries
14,00

Honey Roast Ham* GF°
tomato
10,50

Tuna Mayonnaise* GF°
cucumber
10,50

Garden Club Sandwich PB | GF°
triple decker, plant based bac'n, avocado,
lettuce, mayonnaise,
served with fries
14,00

Ashmore Farmhouse Cheese* V | GF°
pickle
10,50

Grilled Vegetables* PB | GF°
houmous, avocado
10,50

V = VEGETARIAN | PB = VEGAN / PLANT BASED | 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.
Please allow at least 30 minutes for your meal. Some items may contain allergens, please ask to speak to a manager for more information.



SMALL PLATES & STARTERS

Butternut Squash Soup ^{PB GF*} dockers sourdough, crispy kale, curry oil	8,00
Smoked Haddock Fishcake poached hen's egg, hollandaise	9,50
Roasted Beetroot Tart ^{PB} whipped 'feta' mousse, beetroot puree, nut crumble	8,50
Ballotine of Rabbit ^{GF} chestnut mushrooms, celeriac puree, pickled pear	10,50
Cured Seatrout ^{GF} fermented red cabbage remoulade, miso mayonnaise, salmon caviar	9,50
Warm Scotch Egg plum and apple chutney	8,50



If you can't find something to tickle your taste buds or have any special dietary requirements, please speak with 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 any food items on this menu. Any extras will be automatically added to your bill.



MAINS

Pork Chop on the Bone GF wholegrain mash, chargrilled leeks, redcurrant gravy	19,00
Seafood Hot Pot GF° hake, king prawns, clams, mussels, fermented chilli and tomato sauce dockers sourdough bread, skinny fries	22,50
Harissa Roasted Cauliflower Steak PB GF hasselback potatoes, roast chickpeas, cauliflower puree, cauli-leaf kimchi, red miso gravy	15,50
Sussex Beef Burger brioche-style bun, saint giles sussex cheese, lettuce, onion, tomato, house burger sauce, skinny fries	18,50
Beyond Burger PB brioche-style bun, plant-based beyond patty, violife cheese, lettuce, onion, tomato, house burger sauce, skinny fries	18,50
Pan Fried Coley GF° swede mash, cider braised hispi cabbage, herb crumb, lemon cream sauce	21,00
Chicken Schnitzel olive oil mash, hispi cabbage, chestnut mushroom and cream sauce	20,00
Fish & Chips PB° GF° beer-battered pollock, hand cut chips, mushy peas, tartare sauce TRY OUR PLANT BASED BEER-BATTERED BANANA BLOSSOM INSTEAD FOR 16,50	18,50

FROM OUR SYNERGY GRILL

Our British-made **Synergy Grill** gives an authentic chargrill barbecue flavour.

Ribeye Steak [275g/10oz] GF	25,00
Rump Steak [225g/8oz] GF	16,00
Barnsley Lamb Chop [275g/10oz] GF	16,00
Chicken Breast GF	12,00

Our grill items are all 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 CHIPS | CAJUN-SPICED SKINNY FRIES | OLIVE OIL MASH | MINTED NEW POTATOES
CHANTENAY CARROTS | HISPI CABBAGE | HOUSE SIDE SALAD
4,50 each

SAUCES

GREEN PEPPERCORN | CHIMICHURRI | BEARNAISE
3,00 each





PUDDING

Taywell Kentish Ice Creams & Sorbets* V | PB* | GF **7,00**
please ask for today's flavours - sorbets are plant based and dairy-free

Spiced Apple Crumble PB | GF **8,00**
chilled custard

Pear Bakewell Tart V **8,50**
taywell pistachio ice cream, mulled wine pear

Coconut Rice Pudding Brûlée PB | GF **7,50**
mango sorbet

Artisan Cheese from Kent & Sussex V 3 cheeses - **14,00** | 5 cheeses - **19,00**
ASHMORE FARMHOUSE | KINGCOTT BLUE | SAINT GILES | SUSSEX GOAT | CANTERBURY CHAUCER
miller's crackers, grapes, celery, quince jelly, chutney



AFTER-DINNER TIPPLES & HOT DRINKS

PUDDING WINE	125ML	BOTTLE	WHISKY	25ML	50ML
Château Grand-Jauga, Sauternes	10,40	29,00 <small>37.5cl</small>	Anno Single Malt	20,00	36,00
Errázuriz Late Harvest Sauvignon Blanc	9,40	26,00 <small>37.5cl</small>	Glemorangie, Highland Park 12	5,40	9,80
			Bunnahabhain Stiùireadair	5,80	10,40
SHERRY & PORT	50ML	100ML	Monkey Shoulder	4,60	8,20
Gonzalez Byass Tio Pepe, Fino Sherry	5,00	9,00	Johnnie Walker Black Label	4,60	8,20
Hidalgo Triana, Pedro Ximénez Sherry	6,20	11,20	Johnnie Walker Blue	23,00	42,00
Dow's Fine Ruby Port	4,00	7,20	Suntory Hibki Harmony	10,40	18,80
Cockburn's Special Reserve Port	4,60	8,20			
Graham's Late Bottled Vintage Port	5,80	10,40	GRAPE & APPLE BRANDY	25ML	50ML
TEQUILA	25ML	50ML	Lamberhurst 23yo Fine & Rare Brandy	16,00	28,80
Olmeca Blanco	4,00	7,20	Greensand Ridge Apple Brandy	7,00	12,60
Patron Silver	8,00	14,40	Martell XO Cognac	16,00	28,80
Don Julio Añejo	8,00	14,40	Cles des Ducs VSOP Armagnac	7,00	12,60
Casamigos Reposado	9,40	17,00	Berneroy VSOP Calvados	7,00	12,60
			Bottega Grappa Prosecco Alexander	4,60	8,20



Espresso Martini - 9,50

tiki espresso, absolut vanilia vodka, kahlua coffee liqueur, vanilla syrup

Filtered Tiki Coffee ORGANIC | FAIRTRADE | RAINFOREST ALLIANCE CERTIFIED **3,00**

Espresso, Ristretto, Macchiato, Americano **3,00**

Cappuccino, Latte **3,50**

Suki Loose Leaf Teas & Infusions **3,00**

BREAKFAST | EARL GREY BLUE FLOWER | GREEN | PEPPERMINT | CHAMOMILE | APPLE LOVES MINT | GOJI & POMEGRANATE

Coffee Liqueurs **from 9,00**

IRISH - WHISKEY | ROYALE - COGNAC | CALYPSO - KAHLUA | ITALIAN - AMARETTO | LEFT BANK - COINTREAU | BAILEYS LATTE