BAY TREE
— RESTAURANT & BAR —

TWO COURSES 20,26
ADD A THIRD COURSE - 6,5

Before we begin...

PROSECCO 7,5
aromas of white flowers and peach

APEROL SPRITZ 11,5
prosecco, aperol, soda water

NOCELLARA OLIVES PB 5,5

DOCKER BRUSCHETTA PB 6,5
toasted sourdough, tomatoes, garlic, oregano, basil

Starters

MINESTRONE SOUP PB
docker sourdough

CAPRESE SALAD V
fresh mozzarella, vine-ripened tomatoes, basil

TEMPURA VEGETABLES PB
spicy tomato sauce

ARANCINI
crispy slow-cooked beef shin risotto balls, grana padano

Mains

ORECCHIETTE CON CECCI PB
pomodoro sauce, spiced chickpeas, sprouting broccoli

GRILLED SEA TROUT
caponata, fried courgette

PIZZA ORTOLANA V
aubergine, courgette, pepper, mozzarella, tomato sauce

CHICKEN MILANESE
mashed potatoes, kale, parsley butter sauce

BEEF-SHIN LASAGNE
slow-cooked ragu, bechamel, grana padano

PIZZA SALSICCIA
pepperoni, mozzarella, tomato sauce

Sides

SKINNY FRIES | MASHED POTATOES | TEMPURA VEGETABLES
ROCKET & GRANA PADANO SALAD | HOUSE SIDE SALAD
5 EACH

Puddings

TAYWELL KENTISH ICE CREAM & SORBET V
please ask for today's flavours

AFFOGATO V
taywell vanilla ice cream, espresso, amaretti biscuit

TIRAMISU V
espresso, sponge fingers, zabaglione, cream, cocoa

BIANCOMANGIARE PB
almond and cinnamon blancmange, sugared almonds

PB - PLANT BASED | V - VEGETARIAN

Available 9th to 13th November 2026. 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.

FOLKESTONE
RESTAURANT WEEK