



NIBBLES

Docker Organic Sourdough V PB° house-churned butters	5	Beetroot Houmous & Seeds PB GF° docker sourdough toast, vegetable sticks	9,5
Marinated Olives* PB GF	5,5	Roasted Spiced Nuts* PB GF	4,5
Corn Ribs	9	BBQ Cauliflower Wings	9

MOTHERING SUNDAY LUNCH

2 COURSES – 37,00 ♦ 3 COURSES – 43,00
Includes a glass of fizz on arrival per person and a special gift for each Mum

STARTERS

Curried Cauliflower Soup PB GF° onion bhaji	Smoked Haddock Fishcake chorizo and red pepper purée
Pork Pie with Port & Red Currant Jelly tomato chutney	Warm Scotch Egg house piccalilli

MAINS

- Roast Chicken** GF°
- Roast Pork Loin** GF°
- Roast Beef** GF
- Roast Seitan** PB

ALL SERVED WITH
ROAST POTATOES, YORKSHIRE PUDDING, CAULIFLOWER CHEESE, SAVOY CABBAGE, CARROTS, GRAVY

Pan-Fried Salmon and Seafood Risotto GF

EXTRA PORTIONS

YORKSHIRE PUDDING - 2,5 each
ROAST POTATOES – 5,5
MIXED ROAST VEGETABLES – 5,5

PUDDINGS

Apple Tarte Tatin PB GF vanilla ice cream	Treacle Tart PB lemon sorbet
Banana, Cherry and Peacan Split V GF	White Chocolate Cookie v Vanilla ice cream, rhubarb jam

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.baytreefolkstone.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.