

THE
BAY TREE
 INN
WINTER
À la carte menu

V Vegetarian
 VE Vegan
 VEO Vegan option
 GF Gluten-free
 GFO Gluten-free option
 ½ Half portion available

Starters

Homemade soup of the day, garnish, warm crusty bread and salted butter <i>V/VEO/GFO</i>	6.50	Tomato and roasted red pepper arancini, balsamic rocket, and pea puree <i>V/VEO</i>	7.50
Smoked salmon and prawn cocktail, on a bed of baby gem with bread and butter <i>GFO</i>	9.00	Pan fried crispy belly pork, black pudding bon bons, cauliflower puree and apple sauce.	
Duck and orange parfait, chutney & crostini <i>V/GFO</i>	7.00		8.00

Mains

Lightly beer battered haddock, hand-cut chips, mushy peas, lemon wedge, tartare sauce (<i>optional</i>) <i>GFO</i>	10.00 / 16.00	Turmeric tempura cauliflower, Bombay new potatoes, cauliflower purée, curry sauce and tenderstem broccoli <i>V/VEO</i>	16.50
Whitby breaded scampi, hand-cut chips, garden peas, lemon wedge, tartare sauce (<i>optional</i>)	10.00 / 16.00	Roast turkey with all the trimmings; roast potatoes, mash, stuffing, yorkshire pudding, cranberry sauce and seasonal vegetables. <i>GFO/1/2</i>	9.50/16.50
Red wine and venison pie with mash, new potatoes or hand-cut chips, red cabbage and a red wine jus.	18.00	Sauces/Sides:	
Bay Tree Festive burger – pork burger, stuffing, pulled turkey, cranberry sauce, topped with a pig in blanket served with fries and salad <i>VEO</i>	17.00	Peppercorn Blue cheese Garlic butter	2.50
		Hand-cut chips	3.50
		Fries	3.50
		Onion rings	3.50
		Truffle Parmesan	3.50
		Seasonal Vegetables	5.00

Please also see our **daily specials board** which is inspired by local ingredients delivered on the day.

Service not included, all tips go directly to the team, thank you.