



BAY TREE
BAR & GRILL



MONDAY TO THURSDAY - 6PM TO 9.30PM

FRIDAY TO SUNDAY - 12-NOON TO 9.30PM

*items marked with * are available 24/7*

NIBBLES & APPETISERS

Docker Organic Sourdough V | PB° 4,5
house-churned butters

Corn Ribs PB 8,5
old bay and kombu seasoning, lime

Marinated Olives* PB | GF 5,5

Beetroot Houmous & Seeds PB | GF° 8,5
docker sourdough toast, vegetable sticks

BBQ Cauliflower Wings PB 8,5
ranch and fermented red pepper sauce

Roasted Spiced Nuts* PB | GF 4,0

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

Honey Roast Ham* GF°
tomato
10,5

Tuna Mayonnaise* GF°
cucumber
10,5

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

14

Ashmore Farmhouse Cheese* V | GF°
pickle
10,5

Grilled Vegetables* PB | GF°
houmous, avocado
10,5

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

Pea & Watercress Soup PB GF° docker sourdough, watercress, pea oil	7,5
Cold Smoked Sea Trout GF fennel and dill remoulade, preserved lemon, squid ink vinaigrette	11
Mushroom Parfait V GF° docker sourdough, shiitake mushroom and mirin salad, pickled shallots	10,5
Salt Baked Carrot PB GF beetroot houmous, cashew crumb, pickled carrot, herb oil	9,5
Chicken & Leek Terrine GF° docker sourdough, toasted hazelnut crumb, house piccalilli	10,5
Giant Couscous & Spiced Chickpea Super Salad PB GF° avocado, heritage tomatoes, pumpkin seeds, mixed leaves, tahini dressing ORDER AS A MAIN COURSE INSTEAD FOR 16,00	10
Warm Scotch Egg house piccalilli	9,5



If our menu doesn't tickle your taste buds or you 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

Pan Roasted Whole Plaice GF	23
new potatoes, samphire, miso and caper brown butter	
Whisky Smoked Aubergine PB GF	19,5
fermented red pepper and black garlic freekeh, pressed oyster mushroom, red miso sauce	
Roasted Lamb Rump GF	25
dauphinoise potatoes, grilled spring onions, lamb ragu	
Fish & Chips PB* GF*	18,5
beer-battered haddock, hand cut chips, mushy peas, curry sauce, tartare sauce TRY OUR PLANT BASED BEER-BATTERED BANANA BLOSSOM INSTEAD FOR 16,50	
Chicken Schnitzel	19,5
mashed potatoes, savoy cabbage, chestnut mushroom sauce	
Seafood Hot Pot GF*	23
hake, king prawns, clams, mussels, fermented chilli and tomato sauce docker sourdough bread, skinny fries	
Bay Tree Beef Burger	18,5
brioche-style bun, saint giles sussex cheese, lettuce, onion, tomato, house burger sauce, skinny fries	
Symplicity Plant Burger PB	18,5
brioche-style bun, plant-based patty, violife cheese, lettuce, onion, tomato, house burger sauce, skinny fries	

FROM THE GRILL

Rump Steak [225g/8oz] GF	16
Ribeye Steak [275g/10oz] GF	25
Barnsley Lamb Chop [275g/10oz] GF	16
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 CHIPS | OLD BAY & KOMBU SEASONED FRIES | MASHED POTATOES | MINTED NEW POTATOES
CHANTENAY CARROTS | SAVOY CABBAGE | HOUSE SIDE SALAD
4,5 each

SAUCES

GREEN PEPPERCORN | CHIMICHURRI | BEARNAISE
2,5 each





PUDDING

Taywell Kentish Ice Creams & Sorbets* V | PB° | GF **7,5**
please ask for today's flavours - sorbets are plant based and dairy-free

Peanut Butter & Milk Chocolate Tart V **9**
taywell clotted cream ice cream, salted caramel popcorn

Lemongrass Posset V | GF° **8,5**
poached orange segments, rhubarb jam, sugared doughnut

Mango & Lychee Knickerbocker Glory PB | GF **10**
brownie, lychee, coconut crumb, chantilly plant cream, mango jam

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



AFTER-DINNER TIPPLES & HOT DRINKS

PUDDING WINE			WHISKY		
	125ML	BOTTLE		25ML	50ML
Château Grand-Jauga, Sauternes	11,5	33 37,5cl	Anno Single Malt	20	36
SHERRY & PORT			Glemorangie	5,5	10
	50ML	100ML	Bunnahabhain Stiùireadair	6	11
Gonzalez Byass Tio Pepe, Fino Sherry	5,5	10	Monkey Shoulder	5	9
Gonzalez Byass Pedro Ximénez Sherry	6	11	Johnnie Walker Black Label	5	9
Dow's Fine Ruby Port	4,5	8	Johnnie Walker Blue	25	45
Cockburn's Special Reserve Port	5	9	Suntory Hibiki Harmony	12	21,5
Graham's Late Bottled Vintage Port	6	11	BRANDY & GRAPPA		
TEQUILA				25ML	50ML
	25ML	50ML	Lamberhurst 23yo Fine & Rare Brandy	19	34
Olmecca Blanco	4,5	8	Greensand Ridge Apple Brandy	7,5	13,5
Patron Silver	8,5	15,5	Martell XO Cognac	19	34
Don Julio Añejo	9	16	Cles des Ducs VSOP Armagnac	8	14,5
Casamigos Reposado	9	16	Berneroy VSOP Calvados	7,5	13,5
			Bottega Grappa Prosecco Alexander	5	9



Espresso Martini - 10

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

Filtered Coffee, Americano **3**

Espresso, Ristretto **2,4**

Cappuccino, Latte, Flat White **3,6**

Brodies Loose Leaf Teas & Infusions **3,2**

BREAKFAST | EARL GREY | GUNPOWDER GREEN | PEPPERMINT | CHAMOMILE | RED BERRY CRUSH

Coffee Liqueurs **from 10**

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