

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	Creamy garlic mushroom pot topped with a Wensleydale crumb and dipping bread <i>V/VEO</i>	7.00
Tempura king prawns with an asian slaw and sweet chilli sauce <i>GFO</i>	9.00	Garlic and rosemary baked Camembert, salt and pepper crostini, toasted ciabatta and red onion chutney - good to share!	14.00
Pan roasted pigeon breast, mini potato rosti, Doreens black pudding and fig jus <i>GFO</i>	8.50		

Mains

Lightly beer battered haddock, hand-cut chips, mushy peas, lemon wedge, tartare sauce (<i>optional</i>) <i>GFO</i>	10.00 / 16.00	Thai red vegetable curry with sticky coconut rice ~ Add chicken or prawns <i>V/VE/GF</i>	15.00/17.00/19.00
Whitby breaded scampi, hand-cut chips, garden peas, lemon wedge, tartare sauce (<i>optional</i>)	10.00 / 16.00	Pan fried pork belly, dauphinoise potatoes, black pudding, tenderstem broccoli, caramelised apple and a cider jus. <i>GFO</i>	17.00
Homemade steak and ale pie with mash, new potatoes or hand-cut chips, garden peas and beef gravy.	16.50	Catch of the Day	
Bay Tree Burger – beef burger, pulled brisket, Monterey Jack cheese with a battered friddle, house salad and fries in a sourdough roll <i>VEO</i>	17.00	Sauces/Sides:	
		Peppercorn Blue cheese Garlic butter	3.50
		Hand-cut chips	3.95
		Fries	3.95
		Onion rings	3.95
		Truffle Parmesan fries	5.00
		Seasonal Vegetables	4.00

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.