

B THE BAY

LUNCH menu

SIDES

FRIES 3.95

CHEESY FRIES 4.95

GARLIC BREAD 3.95

OLIVES 3.95

RED CABBAGE SLAW 2.50



allergens

All our food is prepared in a kitchen where food containing nuts & gluten are used. If you have a food allergy or intolerance, please let us know before ordering. Allergen information for food & drink is available upon request.

V Vegetarian **Vg** Vegan **GF** Gluten Free

BRIE AND BACON ROLL 10.95

Smoked back bacon and melted brie in a brioche roll served with chips and salad

BAY FISHCAKES 11.95

Homemade fishcakes served with a citrus and dill mayo on a bed of salad Served with fries

FRESH LOCAL MUSSELS 16.95

Fresh mussels cooked in a tajin butter & white wine sauce served with rustic bread perfect for dipping (**GF** **Gluten Free option available**)

THE BAY LOADED FRIES 7.95 **GF**

Fries topped with slow cooked pulled pork, cheese and Cajun mayo

MAC AND CHEESE 12.95 **V**

Cheesy pasta topped with cheddar, mozzarella and bacon jam then baked until crispy

COCONUT PRAWNS 10.95

King prawns coated in panko and coconut crumb & fried until golden brown served on a bed of rocket with lime & chilli sauce

STICKY ASIAN STYLE WINGS 8.95 **GF**

3 bone chicken wings roasted in ginger and garlic then coated in a sticky Asian-style sauce

THE BAY BURGER 15.95

Two beef patties in a soft brioche bun with lettuce, tomato, bacon jam, cheese and a homemade burger sauce served with fries and red cabbage slaw

GOATS CHEESE TART 9.95 **V**

Caramelised onion tart topped with crumbled goats cheese served with side salad

CHORIZO A LA SIDRA 7.95 **GF**

Slices of chorizo sautéed with apple cider and served with an apple crisp

MARGHERITA PIZZA 15 **V**

12" pizza with homemade tomato and basil sauce topped with soft mozzarella served with fries

TACOS 11.95

Two 6 inch soft shell tacos filled with lettuce, cheese and salsa verde with a choice of pulled pork, pulled jackfruit, coconut prawns or shredded chicken with boozy cranberry sauce (**GF** **Vg** **Gluten Free & Vegan options available**)

TOMATO AND BASIL SALAD 12.95 **V**

Fresh tomato salad with chopped basil, cucumbers, onion and feta (**Vg** **Vegan option available**)

CALAMARI 11.95

Crispy fried squid sautéed in garlic, ginger and chilli



thebaytorquay.co.uk

view



menus

B

hot drinks

COFFEE

ESPRESSO 3.00

Double shot of Monsoon Malabar - a single origin bean grown around 1200m above sea level and exposed to monsoon wind and rain to create a distinct flavour profile. It has a treacle-like sweetness, with fruity characteristics and Indian spice notes to create a smooth and vibrant coffee

AMERICANO 3.50

Double espresso & water

FLAT WHITE 3.75

Double espresso & steamed milk

LATTE 4.00

Double espresso & steamed milk

CAPPUCCINO 4.00

Double espresso & foamed milk, topped with a dusting of chocolate

MOCHA 4.20

Double espresso, 70% dark chocolate & steamed milk, topped with a dusting of chocolate

MACCHIATO 3.40

Double espresso & a drop of foamed milk

BABYCHINO 3.00

Foamed milk & marshmallows, topped with white chocolate flakes

TEAS

DEVONSHIRE BREAKFAST 3.00

A distinctive tea blended using quality Assam and Ceylon teas to create medium strength tea with a distinct malty flavour

EARL GREY 3.00

A blend of the finest Keemun, Darjeeling, Ceylon, Nepal and Assam teas. Scented with delicate bergamot fruit, creating a beautifully fragrant flavour

PEPPERMINT 3.00

Naturally caffeine free, a minty, uplifting and refreshing flavour, great after a meal to help aid digestion

CAMOMILE 3.00

A delicate floral flavour with a honey-like sweetness, known for its naturally relaxing effect

CHINA GREEN 3.00

Grown in the Anhui province of Eastern China. Emerald green in colour and has a light & mellow flavour

ORANGE & PASSIONFRUIT 3.00

This fruity infusion is blended with passion fruit, citrus, apple, papaya, banana, rosehip and hibiscus. A naturally sweet tea

MIXED RED BERRIES 3.00

A blend of rosehip, hibiscus, raspberry, apple and citrus peel creating a bright and beautiful rich flavour to entice your senses. Perfect for anytime of day as naturally caffeine free

MARSHMALLOWS 0.50

WHIPPED CREAM 0.60

VEGAN WHIPPED CREAM 1.00

EXTRA SHOT 1.50

PUP CUP 1.00

Vegan cream for your furry friend

EXTRAS

ALTERNATIVE MILKS 0.50

Oat / Coconut / Soy

CASHEW MILK 1.00

SYRUPS

ALL 0.50

Vanilla / Caramel / Hazelnut / Honeycomb /
Lavender / Toffee / Pistachio / Almond

SPECIALITY DRINKS

VANILLA MATCHA LATTE 5.00

Matcha flavoured with delicious vanilla, which can be served either over ice and topped with cold foam or hot with steamed milk

STRAWBERRY MATCHA ICED LATTE 5.50

Matcha with a homemade strawberry purée served over ice and topped with cold foam

MANGO MATCHA LATTE 5.50

Matcha with a homemade mango puree, served over ice and topped with cold foam

STRAWBERRY ICED LATTE 5.50

A double shot of espresso with homemade strawberry purée and milk, served over ice and topped with cold foam

LAVENDER & VANILLA ICED LATTE 5.00

A double shot of espresso flavoured with lavender and vanilla, served with milk over ice and topped with cold foam

HOT CHOCOLATE

70% DARK

HOT CHOCOLATE 4.75

A rich and creamy 70% dark chocolate steamed with your choice of locally sourced milk and served with a dusting of dark chocolate shavings

WHITE HOT CHOCOLATE 4.75

A indulgent white chocolate steamed with your choice of locally sourced milk and served with a dusting of white chocolate flakes

LOADED MILLIONAIRE HOT CHOCOLATE 5.50

70% dark chocolate steamed with locally sourced milk and flavoured with caramel. Loaded with locally sourced cream, marshmallows, biscuit crumb and chocolate shavings

LOADED S'MORES HOT CHOCOLATE 5.75

70% dark chocolate steamed with locally sourced milk. Loaded with marshmallows then blowtorched to create crispy and gooey top, finished with a biscuit and chocolate shavings

cold drinks

MILKSHAKES

STRAWBERRY 5.60
CHOCOLATE 5.60

FRAPPÉS

CARAMEL 5.60
LAVENDER & VANILLA 5.60