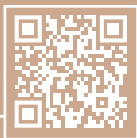


# B THE BAY

## DINNER menu



### 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.

## starters

**COCONUT PRAWNS 10.95**  
King prawns coated in a panko and coconut crumb & fried until golden brown served on a bed of rocket with lime & chilli sauce

**GOATS CHEESE TART 9.95**  
Caramelised onion tart topped with crumbled goats cheese served with a side salad

**CHORIZO A LA SIDRA 7.95**  
Slices of chorizo sautéed in (GF) apple cider and served with an apple crisp

**FRESH LOCAL MUSSELS 10.95**  
Fresh mussels cooked in a tajin butter & white wine sauce served with rustic bread perfect for dipping  
(GF) **Gluten Free option available)**

**TOMATO AND BASIL SALAD 7.95 (V)**  
Fresh tomato salad with chopped basil, cucumbers, onion and feta  
(VG) **Vegan option available)**

**STICKY ASIAN-STYLE WINGS 8.95**  
3 bone chicken wings roasted in ginger and garlic then coated in a sticky Asian- style sauce

**BAY FISHCAKES 8.95**  
Homemade fishcakes served with a citrus and dill mayo on a bed of salad Served with fries

**SCALLOPS 12.50 (GF)**  
Pan fried scallops cooked in garlic butter and basil served with a colourful side salad with a lime and dill vinaigrette

**CALAMARI 11.95**  
Crispy fried squid sautéed in ginger, garlic and chilli

## mains

**SIRLOIN STEAK 22.95 (GF)**  
8oz sirloin steak pan fried in garlic butter served with fries or mash, oven roasted cherry tomatoes and creamy mushrooms

**CARIBBEAN FISH STEW 15.95**  
Thick cut pieces of fish and veggies in a creamy Caribbean seasoned stew served with coconut rice and bread for dipping

**BANG BANG TOFU 14.95 (VG)**  
Pan fried rice with tofu seasoned with garlic, ginger and chilli finished with generous amount of bang bang sauce and spring onions served with prawn crackers

**LAMB SHANK 24.95**  
Braised in a rich red wine sauce and on the bone Served with creamy mash and seasonal veggies

**THE BAY SMASH BURGER 15.95**  
Two beef smash patties in a soft brioche bun with lettuce, tomato, bacon jam, cheese and a homemade burger sauce served with fries and red cabbage slaw

**LAMB SMASH BURGER 17.95**  
Two minted lamb smash burgers in a warm brioche bun with, lettuce, tomatoes, feta cheese and a homemade tzatziki sauce served with fries and red cabbage slaw

**MARGHERITA PIZZA 15 (V)**  
12” pizza with homemade tomato and basil sauce topped with soft mozzarella served with fries

**MAC AND CHEESE 12.95**  
Cheesy pasta topped with cheddar, mozzarella and bacon jam then baked until crispy  
(VG) **Vegan option available)**

**TACOS 15.95**  
Three 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)**

**LEMON AND THYME GRILLED CHICKEN 16.95 (GF)**  
Butterflied chicken breast coated in a sticky lemon and thyme dressing and then grilled served with Mediterranean veg and a pineapple salsa salad

**SCALLOPS MAIN 18.95 (GF)**  
Bigger portion of our pan fried scallops cooked in garlic butter and basil served with a colourful side salad with a lime and dill vinaigrette and a side of fries

**MUSSELS MAIN 16.95**  
Bigger portion of our fresh mussels cooked in a tajin butter & white wine sauce served with fries and rustic bread perfect for dipping

**BBQ BOURBON RIBS 19.95**  
Whole rack of pork ribs smothered in a rich homemade bbq bourbon sauce served with a creamy chive mash and red cabbage slaw Sides  
(GF) **Gluten Free option available)**

## sides

**FRIES 3.95**

**CHEESY FRIES 4.95**

**TRUFFLE & PARMESAN FRIES 6.95**

**THE BAY FRIES 7.95**  
Pulled pork & cheese

**HOUSE SALAD 4.95**  
Greens, red onion, tomato, cucumber, feta & salad dressing  
(VG) **Vegan option available)**

**GARLIC BREAD 3.95**

**OLIVES 3.95**

**RED CABBAGE SLAW 2.50**

## desserts

ASK YOUR  
SERVER FOR  
TODAY’S  
DESSERT  
SELECTION

specials  
PLEASE  
CHECK  
OUR BLACK  
BOARD FOR  
CHEF  
SPECIALS

functions  
ASK ABOUT  
OUR VIP  
EVENT  
ROOM  
WITH A  
SEA VIEW



thebaytorquay.co.uk

view  
  
menus



# wine

## RED

### CONCHA Y TORO MOUNTAIN RANGE MERLOT - CHILE

Named after the awe inspiring Andies Mountains which form the backdrop to where our grapes are harvested. This medium bodied wine is packed with cherry and plum flavours and a hint of spice

-  
125ml **5.50** | 175ml **7.25** | 250ml **9.75** | Bottle **28.00**

### BLASS SHIRAZ - AUSTRALIA

This red wine is a Soft /Medium bodied Sharaz that has aromas of fresh berries with underlying notes of spice

-

125ml **5.00** | 175ml **7.25** | 250ml **9.45** | Bottle **27.00**

### SEVEN FIRES MALBEC - ARGENTINA

Seven Fires Malbec has notes of luscious blackberry, cherry and plum fruits, complimented by subtle hints of violet, and sweet spice

-

Bottle **50.00**

### RODA RESERVA - RIOJA - SPAIN

Expressive nose of lively red fruit with sensations of cherry, light spices and some earthly wet notes. Medium bodied yet fresh and ethereal with fine tannins.

-

Bottle **50.00**

### EDNA VALLEY PINOT NOIR - USA

Edna Vally has flavours of plum and pomegranate that are nicely complimented with hints of spice oak

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Bottle **55.00**

## ROSÉ

### CANYON ROAD WHITE ZINFANDEL - CALIFORNIA - USA

This wine is light bodies with hints of strawberry, cherry and watermelon, with a smooth crisp finish

-

125ml **5.00** | 175ml **7.20** | 250ml **9.40** | Bottle **27.00**

### MAISON BOSQUET BLUSH - FRANCE

This bottle of wine has a summer feeling with a lively pink colour with aromas of cut hay and strawberries.

-

125ml **5.50** | 175ml **7.50** | 250ml **9.70** | Bottle **28.00**

## WHITE

### BOOMERANG CHARDONNAY - SOUTH AUSTRALIA

125ml **4.75** | 175ml **7.00** | 250ml **9.00** | Bottle **26.00**

### FAIRWAY PINOT GRIGIO - SOUTH AFRICA

This pinot grigio is a well balanced dry, fresh and fruity white wine

-

125ml **4.75** | 175ml **7.00** | 250ml **9.00** | Bottle **26.00**

### HONU SAUVIGNON BLANC - NEW ZEALAND

This classic Sauvignon Blanc is fresh, crisp and zesty with aromas of citrus and passionfruit, combined with intense flavours of lime and gooseberries

-

125ml **5.50** | 175ml **7.75** | 250ml **9.75** | Bottle **28.00**

### SANCERRE - LANGLOIS CHATEAU SAUVIGNON BLANC - FRANCE

Aromas of lemon, lime and white peach characterised the intense notes. The crisp fruit, mouth watering acidity and touches of minerality all sit harmoniously on the palate

-

Bottle **55.00**

## PROSECCO

### CHIO DOCG VENETO - ITALY

Fruit filled, expressing pear and apple flavours with a touch on nuttiness. More complexity and finesse than a DOC Prosecco.

125ml **8.00** | Bottle **42.00**

**FREXIENET 0.0%**  
Expect lively tropical notes and citrusy flavours  
125ml **8.00** | Bottle **42.00**

### LIQUID DIAMOND ITALY

This bottle has a fruity flavour with pops of peaches, apples and pear

125ml **9.00** | Bottle **45.00**

### CHIO PINOT SPUMANTE - ROSE ITALY

It has delicate aromas of strawberries and raspberries with a creamy palate

125ml **9.00** | Bottle **45.00**

## CHAMPAGNE

### COLLET BRUT

Collet Brut NV is a bright golden Champagne with a fine stream of bubbles and complex aromas of white flowers, lemon zest, quince and white peach

-

125ml **10.00** | Bottle **49.00**

## CHAMPAGNE

### COLLET ROSE NV

An intense luminous peachy pink rose which delivers delicate aromas of mandarin, peach, mulberries, raspberries and hints of cocoa

-

125ml **11.00** | Bottle **56.00**

### MOET & CHANDON ROSE

A lively intense bouquet of red fruits including wild strawberries, raspberries, cherries and oyster shell minerality with notes of orange and pomegranate to finish

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Bottle **110.00**

### BOLLINGER

Delicate golden colour with a wonderful aromatic depth. Harmonious fresh structure. Ripe fruit and spicy aromas gives a gentle long finish to the palate

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Bottle **125.00**

### DOM PERIGNON VINTAGE 2013 BRUT

-  
Bottle **225.00**

# beer & cider

## DRAFT

PERONI	Half <b>3.50</b>   Pint <b>6.25</b>
MADRI	Half <b>3.50</b>   Pint <b>6.25</b>
ASPALL	Half <b>4.00</b>   Pint <b>6.50</b>
GUINNESS	Half <b>4.00</b>   Pint <b>6.50</b>

## BOTTLED BEERS & CIDERS

PERONI (0%)	<b>5.00</b> 330ml
CORONA	<b>6.00</b> 330ml
KOPPARBERG	
- STRAWBERRY & LIME	<b>6.50</b> 500ml
- MIXED FRUIT	<b>6.50</b> 500ml
- STRAWBERRY & LIME (0%)	<b>5.50</b> 500ml

## DRAFT SOFT DRINKS

LEMONADE	Half <b>3.00</b>   Pint <b>5.00</b>
COKE	Half <b>3.00</b>   Pint <b>5.00</b>
DIET COKE	Half <b>3.00</b>   Pint <b>5.00</b>
SODA WATER	Half <b>2.00</b>   Pint <b>2.50</b>
STILL/SPARKLING WATER	Bottle <b>2.50</b>
CORDIAL	Half <b>0.80</b>   Pint <b>1.20</b>
Lime / Orange / Blackcurrant	
DASH	<b>1.25</b>

# spirits

## VODKA

ABSOLUT	Sgl <b>6.00</b>   Dbl <b>9.00</b>
ABSOLUT CITRON	Sgl <b>6.00</b>   Dbl <b>9.00</b>
ABSOLUT RASPBERRY	Sgl <b>6.00</b>   Dbl <b>9.00</b>
ABSOLUT VANILLA	Sgl <b>6.00</b>   Dbl <b>9.00</b>
STRYKK NOT VANILLA 0%	Sgl <b>5.00</b>   Dbl <b>8.00</b>
GREY GOOSE PREMIUM	Sgl <b>8.00</b>   Dbl <b>10.00</b>

## RUM

BACARDI	Sgl <b>6.00</b>   Dbl <b>9.00</b>
CAPTAIN MORGAN DARK/SPICED	Sgl <b>6.50</b>   Dbl <b>9.50</b>
CAPTAIN MORGAN SPICED GOLD	Sgl <b>6.50</b>   Dbl <b>9.50</b>
CAPTAIN MORGAN SPICED 0%	Sgl <b>5.50</b>   Dbl <b>8.50</b>
KRAKEN	Sgl <b>6.50</b>   Dbl <b>9.50</b>
MALIBU	Sgl <b>6.50</b>   Dbl <b>9.50</b>
MOUNT GAY	Sgl <b>7.00</b>   Dbl <b>10.00</b>

## WHISKEY

JAMESON	Sgl <b>6.50</b>   Dbl <b>9.50</b>
JACK DANIEL'S	Sgl <b>6.00</b>   Dbl <b>9.00</b>
JACK DANIEL'S HONEY	Sgl <b>6.50</b>   Dbl <b>9.50</b>
SOUTHERN COMFORT	Sgl <b>6.00</b>   Dbl <b>9.00</b>
BULLEIT BOURBON	Sgl <b>6.50</b>   Dbl <b>9.50</b>

## BRANDY

COURVOISIER VSOP	Sgl <b>5.50</b>   Dbl <b>9.50</b>
MARTEL VS	Sgl <b>5.00</b>   Dbl <b>9.00</b>
REMY MARTIN	Sgl <b>5.50</b>   Dbl <b>9.50</b>
HENNESSY OX	Sgl <b>11.00</b>   Dbl <b>21.00</b>

## LIQUEURS

APEROL	25ml <b>6.00</b>   50ml <b>9.00</b>
ARCHERS	25ml <b>6.00</b>   50ml <b>9.00</b>
DISARONNO	25ml <b>6.50</b>   50ml <b>9.50</b>
AMARETTO	25ml <b>6.00</b>   50ml <b>9.00</b>
BAILEYS	25ml <b>6.00</b>   50ml <b>9.00</b>
TIA MARIA	25ml <b>6.00</b>   50ml <b>9.00</b>
COINTREAU	25ml <b>6.00</b>   50ml <b>9.00</b>
LIMONCELLO	25ml <b>6.00</b>   50ml <b>9.00</b>
CAMPARI	25ml <b>6.00</b>   50ml <b>9.00</b>
KAHLUA	25ml <b>6.00</b>   50ml <b>9.00</b>
CHAMFORD	25ml <b>6.00</b>   50ml <b>9.00</b>
GRAND MARNIER	25ml <b>6.00</b>   50ml <b>9.00</b>
BENEDICTINE	25ml <b>6.00</b>   50ml <b>9.00</b>
PASSOA	25ml <b>6.00</b>   50ml <b>9.00</b>
APPLE CACTUS JACK	25ml <b>6.00</b>   50ml <b>9.00</b>

## GIN

BEEFEATER 40%	<b>6.00</b>   <b>8.00</b>
BOMBAY SAPPHIRE 40%	<b>6.50</b>   <b>8.50</b>
TANQUERAY DRY LONDON 40%	<b>6.50</b>   <b>8.50</b>
HENDRICKS 41.4%	<b>6.50</b>   <b>8.50</b>
CHASE PINK G/FRUIT & POMELO 40%	<b>6.50</b>   <b>8.50</b>
MONKEY 47 DRY GIN 47%	<b>7.00</b>   <b>8.50</b>
WHITLEY NEILL	
- RHUBARB & GINGER 43%	<b>6.50</b>   <b>8.50</b>
- RHUBARB & GINGER 0%	<b>5.50</b>   <b>7.50</b>
- RASPBERRY 43%	<b>6.50</b>   <b>8.50</b>
- RASPBERRY 0%	<b>5.50</b>   <b>7.50</b>
- BLOOD ORANGE 43%	<b>6.50</b>   <b>8.50</b>
SALCOMBE STARTING POINT 44%	<b>6.50</b>   <b>8.50</b>
TARQUINS CORNISH DRY	
- STRAWBERRY & LIME 42%	<b>6.50</b>   <b>8.50</b>
PLYMOUTH GIN 42%	<b>6.50</b>   <b>8.50</b>
TANQUERAY 41.3%	<b>6.50</b>   <b>8.50</b>
TANQUERAY ALCOHOL-FREE 0.0%	<b>5.50</b>   <b>7.50</b>

## TONIC WATER BY FEVER TREE

INDIAN	200ml <b>3.00</b>
LIGHT INDIAN	200ml <b>3.00</b>
MEDITERRANEAN	200ml <b>3.00</b>
ELDERFLOWER	200ml <b>3.00</b>
LEMONADE	200ml <b>3.00</b>
GINGER BEER	200ml <b>3.00</b>
GINGER ALE	200ml <b>3.00</b>

