

A LA CARTE DINNER @ THE BAYSWELL

Starters

Freshly prepared Soup of the Day warm Crusty Bread	£ 4
Duo of Hot & Cold Smoked Salmon On Beetroot & Avocado Toast, finished with Tomato & Caper Oil	£ 8
Bayswell Ultimate Prawn Cocktail Bound in a Punchy Cocktail Sauce in Baby Gem Cups	£ 8
Carpaccio of Venison with Figs, Pear, Blue Cheese and Roquette Salad	£ 8
Potted Chicken Liver Parfait with Black Pepper And House Chutney	£8
Rock Melon, Quinoa & Pumpkin Seed Salad with Orange & Heather Honey Dressing	£ 5

Mains

Battered Angel Cut Haddock served with Chips, Garden Peas, Tartare Sauce	£ 12
Shetland Mussels Cooked in Garlic, White Wine, Onion and Cream served with Crusty Bread and French Fries	£ 12
Seabass Wrapped in Pancetta on a Fricassee of Broad Bean, Asparagus, Peas and Soft Herbs	£ 15
Grilled Lobster With Sauce Vierge, Green Salad and Sauté Potatoes	Half £20 Full £40

Butter Roasted Chicken Breast Fondant Potato, Root Vegetables, Tender Stem Broccoli and Light Tarragon Jus	£15
Baked Aubergine Stuffed with Root Vegetables and Quinoa with New Potatoes, Tender Stem Broccoli, Pumpkin Seed and Balsamic Dressing	£12
Truffle Risotto with Peas, Pumpkin, Leeks	£10

Chargrill

All our Steaks are dry aged and served with a
choice of one side and one sauce per person

Rump 10 Oz – Full Flavour-Firm-Heavy	£ 19
Fillet 8 Oz – Top Shelf-Lean-Delicate	£ 32
Chateaubriand 16 Oz –Serves 2- Famous-Super Premium-Sophisticated	£ 60

Sides

~ Tomatoes & Mushrooms cooked in Garlic & Thyme	
~ Plain Chips	
~ Truffle & Parmesan Fries	
~ Charlotte Potatoes	
~ Grilled Asparagus	
~ Tenderstem Broccoli with Garlic Butter	
~ Onion Rings	
~ Roast Root Vegetables	ALL £ 3

Sauces

~ Cracked Black Pepper	
~ Creamy Blue	
~ Diane	
~ Bernaise	
~ Garlic	
~ Whisky	
~Truffle & Parmesan	ALL £ 2

Desserts

Mark's Sticky Toffee Pudding With Toffee Sauce and Vanilla Ice Cream, Hot Chocolate Fondant with Peach & Mint Custard Summer Fruits Pavlova	ALL £5
Selection of Ice Creams	
Scottish Cheeses with House Chutney and Crackers	£8

Please inform your server if you have any specific allergies.
Whilst we have measures in place to ensure the safety of all our guests is
protected we hope to still make your dining experience enjoyable.