

LUNCH @ 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	£ 10
Shetland Mussels Cooked in Garlic, White Wine, Onion and Cream served with Crusty Bread and French Fries	£ 12
Smoked Haddock Colcannon Potatoes, Poached Egg, Isle of Arran Cheddar Sauce,	£ 10
Grilled Lobster With Sauce Vierge, Green Salad and Sauté Potatoes	Half £20 Full £40
Lambs Liver and Bacon Parsley Mash Potato and Onion Gravy	£10
Pork Chop Sauté New Potato, Executive Fried Duck Egg (Pancetta & Black Pudding), Parsley Sauce	£12
Bayswell Seasoned Beef & Haggis Burger On Grilled Bun with Lettuce, Tomato, Creamy Garlic Aioli and Skinny Fries	£10
Baked Aubergine Stuffed with Root Vegetables & Quinoa with New Potatoes ,Tender Stem Broccoli, Pumpkin Seed & Balsamic Dressing	£12
Truffle Risotto with Peas, Pumpkin, Leeks	£10

Sandwich Menu

All served on Ciabatta with either
Chips or
a Mug of Soup of the Day

- ~Haddock Fish Finger with Lettuce and Aioli
- ~Bookmakers Minute Steak with Brie, Tomato,
Onion Chutney and Roquet
- ~Bayswell Club with Grilled Chicken, Bacon,
Crushed Egg Mayo, Tomato and Lettuce
- ~Crispy Breaded Brie Ploughmans with Lettuce
and Tomato

ALL £9

Sides

- ~ Tomatoes & Mushrooms cooked
in Garlic & Thyme
- ~ Plain Chips
- ~ Truffle & Parmesan Fries
- ~ Charlotte Potatoes
- ~ Parsley Mash Potato
- ~ Grilled Asparagus
- ~ Tenderstem Broccoli with Garlic Butter
- ~ Onion Rings
- ~ Roast Root Vegetables

ALL £3

Desserts

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

ALL £5

£8

Homemade Scones

- Plain or Fruit
Served with Butter, Fruit Compote and Whipped
Cream
- With your Choice of Tea, Specialist Tea, Coffee or
Hot Chocolate

£4.50

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.