

DINNER @ THE BAYSWELL

Starters

- Soup of the Day
warm Crusty Bread £ 4
- Home Made Chicken Liver Pate
House chutney & Toast £ 6
- Traditional Haggis, Neeps & Tatties
With whisky sauce £ 6
- Cantaloupe Melon & Quinoa
Winter Fruit and a Sweet Orange Dressing £ 6
- Duo of Hot & Cold Smoked Salmon
On Beetroot & Avocado toast, Finished with
A tomato and caper oil £ 8

Mains

- Battered Angel Cut Haddock
served with Chips, Garden Peas, Tartare Sauce £ 12
- Braised Venison in Red Wine & Vegetables
Olive Oil Roast Baby Potatoes £ 12
- Butter Roasted Chicken Breast
Fondant Potato, Root Vegetables, Tender Stem
Broccoli and Light Tarragon Jus £ 15
- Pan Fried Lambs Liver & Bacon
Creamy mash Potato & Rich Onion Gravy £ 10
- B.L.T Beef Burger
Grilled Bun, Skinny Fries and a Punchy Aioli £ 10
- Truffled Risotto
Butternut Squash, Leeks, Peas and Soft Herbs £ 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
- Home Smoked Tofu Steak
- It is - what it- is £ 13

Sides

- ~ Tomatoes & Mushrooms cooked
in Garlic & Thyme
- ~ Plain Chips
- ~ Truffle & Parmesan Fries
- ~ Olive Oil Baked Baby Potatoes
- ~ Tender Stem Broccoli
- ~ Onion Rings
- ~ Roast Root Vegetables
- ~ Creamy Mash Potato
- ~ Fondant Potato ALL £ 3

Sauces

- ~ Green Peppercorn
- ~ Diane
- ~ Whisky
- ~ Truffle & Parmesan ALL £ 3

Desserts

- Mark's Sticky Toffee Pudding
Toffee Sauce & Vanilla Ice Cream
- Sweet & Spicy Winter Fruit Tart
Clotted Cream
- Hot Chocolate Fondant
Bitter sweet Chocolate Sauce & compote
- Selection of Ice Creams ALL £ 5

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.