

A LA DINNER @ THE BAYSWELL

STARTERS

Soup of the Day	£4
Bouillabaisse (fish soup)	
Saffron Aioli, Croutons	£8
Smoked Salmon & Watercress Roulade	
On Toast, with Beets and a Quails Egg	£8
King Prawns Oscar	
Wrapped in Pancetta, with a Fish Cake & Avo Salsa	£11
Carpaccio of Beef Fillet	
Confit Tomatoes, Roast Red Onion, Shaved Parmesan, Basil & caper Berries	£10
Confit Duck Leg and Pork Terrine	
With Punchy Pecan Chutney & Brioche	£8
Asparagus Salad	
Fennel, Pine Nuts, Orange & Lemon Dressing	£6
Filo Baked Goats Cheese	
Green Bean, Baby Carrot & Roquet Salad	£6

MAINS

Battered Angel Cut Haddock	
Chips, Garden Peas, Tartare Sauce	£12
Shetland Mussels	
Cooked in Garlic, White Wine, Onion & Cream with Crusty Bread and Skinny Fries	£12
Lobster Linguine	
Smoked Bacon, Green Peppercorn & Parmesan Sauce, Skinny Fries	£Market Price
(Also available for one)	
Seabass	
Summer Vegetables, Mussel & Crab Nage	£15
Breast of Chicken	
Potato Rosti, Creamed & Charred Baby Leeks, Madeira & Truffle Cream Sauce	£15
Breast of Duck	
Dauphinoise Potatoes, Celeriac Puree, Creamed Spinach, Red Wine Jus	£18
Rump of Lamb	
Colcannon Potatoes, Lamb Shank Pithivier, Broad Beans & Pea Tartare	£15
Barley Primavera	
Marinated courgette, wild mushrooms, peas & Romesco Sauce	£10

CHAGRILL

All our Steaks are dry aged, served with a choice of one side & one sauce per person	
Rump 10 Oz	
- Full Flavour-Firm-Heavy	£19
Fillet 6 Oz	
- Top Shelf-Lean-Delicate	£30
Chateaubriand 16 Oz (for two)	
Famous-Super Premium-Sophisticated	£60
Cauliflower Steak	
-It Is-What-It is	£10

SIDES

£3 ~ Tomatoes & Mushrooms cooked in Garlic & Thyme	£3
~ Plain Chips	
~ Truffle & Parmesan Fries	
~ Olive Oil Baked Baby Potatoes	
~ Dauphinoise Potato	
~ Potato Rosti	
~ Tender Stem Broccoli with Garlic Butter	
~ Onion Rings	
~ Roast Root Vegetables	
~ Creamy Mash Potato	
~ Green Beans, Walnuts, Parmesan	

SAUCES

~ Green Peppercorn ~ Creamy Blue	£3
~ Diane ~ Béarnaise ~ Garlic	
~ Madeira ~ Truffle & Parmesan	

DESSERTS

Summer Pudding Terrine	£5
Frozen Fruits & Chantilly Cream	
Chilled Poached Pear	
Strawberry Gazpacho, Vanilla & Almond Tuiles	
Double Chocolate Brownie	
Brandy Snap Ice Cream Cone	
Mark's Sticky Toffee Pudding	
Toffee sauce & Vanilla ice cream	
Selection of Ice Cream	
(Vegan ice cream and sorbet available)	
Selection of cheeses	£8
With Chutney & Crackers	

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.