



## THE BAY TREE HOTEL

### N I B B L E S

Nocellara olives (pb) (v)	5.00
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### S N A C K S & S M A L L P L A T E S

House-made sourdough with chicken butter	5.00
Serrano ham croquettes with roasted garlic aioli	7.00

### S H A R E R S

British 'Cobble Lane' charcuterie for 2: Coppa, bresaola, chorizo, salt & pepper salami, olives, pickles, focaccia, sourdough bread & blended oliva oil	25.00
Sharing mezze board with whipped feta dip, violet artichokes, grilled halloumi, poponcini peppers, aubergine dip, mixed olives & grilled flatbreads (v)	27.00

### S T A R T E R S

King prawn cocktail with Marie Rose, sweet & sour cherry tomatoes & seaweed cracker	12.00
Cotswold gin cured salmon, horseradish & lemon gel	13.00
Beetroot & apple tartare with goat's curd, pickled beetroot ribbons, mustard seeds & bronze fennel (v)	11.00
Whipped chicken liver parfait with black cherry, soft herbs & toasted brioche	10.50
Confit pork belly with apple & celeriac remoulade & pickled cucumber	10.00
Caramelised Roscoff onion soup with a Gruyere croute, crispy onions & chopped chives	8.50

### S U N D A Y R O A S T S

Braised lamb shoulder with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy	29.00
Sirloin of beef with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy	26.00
Corn fed chicken supreme with sage & onion stuffing, roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy	25.00
Roasted vegetable & feta pithivier with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens & gravy (pb) (v)	22.00

### M A I N S

Whole plaice with brown butter, samphire & capers with roasted new potatoes	25.00
Grilled sea bream preserved lemon butter	31.00
Confit duck leg duck fat potato, creamed greens, smoked duck sauce	27.00
Slow braised beef cheek beef fat crumb, cavolo nero & beef sauce	26.00
Wild mushroom polenta with artichokes, pickled walnut pesto & radicchio (pb) (v)	18.50
Gnocchi with charred long stem broccoli, pine nut pesto, roasted mushroom and goat's curd (v)	17.50
Venison sausages with creamed potato, braised red cabbage & jus	23.00
225g rib eye steak with fries, roast plum tomato & field mushroom and rocket	35.00
6oz fillet steak with fries, roast plum tomato & field mushroom and rocket	35.00
Add ons: Peppercorn sauce 2.50    Béarnaise sauce (v) 2.50    Blue cheese sauce (v) 2.50	
Beer battered haddock triple cooked chips, crushed minted peas, curry & tartare sauce, lemon	19.95
Beef burger with bacon & honey chutney, applewood cheddar, burger sauce & skin on fries	22.00
Chicken, smoked bacon & leek short crust pie with creamed potato, mushy peas & gravy	21.00



# FULLER'S

## S I D E S

<b>Baby potatoes</b> with seaweed butter (v)	5.50
<b>Chargrilled long stem broccoli</b> (pb) (v)	6.00
<b>Chargrilled long stem broccoli</b> with toasted almonds (pb) (v)	5.50
<b>Spring leaf salad</b> with a sherry vinegar dressing (pb) (v)	5.50
<b>Triple-cooked chips</b> (pb) (v)	5.50
<b>Gratinated cauliflower cheese</b> (v)	6.00
<b>Creamed mash</b> with crispy onions & a bone marrow jus	6.00

## P U D D I N G S

<b>Poached plum pavlova</b> served with a mulled wine sauce & vanilla cream (v)	11.00
<b>Mandarin tart</b> with Madeira redcurrants, charred mandarin & vanilla cremeux (pb) (v)	11.00
<b>Dark chocolate delice</b> with sour Morello cherries, crème fraîche & coco nib tuille (v)	9.00
<b>Valrhona chocolate delice</b> with black cherry & hazelnuts (v)	10.50
<b>Sticky toffee pudding</b> with caramelised banana, vanilla ice cream and toffee sauce (v)	9.50
<b>Plum frangipane tart</b> served with cinnamon ice cream (v)	9.00
<b>Lemon tart</b> , mascarpone cream (v)	8.50
<b>Sipsmith sloe gin trifle</b> blackberries, blackberry gel (pb) (v)	10.50
<b>Today's cheeses</b> with crackers, Granny Smith, celery, grapes, watercress & seasonal chutney (v)	13.00
<b>Cheese Choice - Choose Three: Chutney Choice:</b>	
<b>Affogato</b> salted caramel ice cream (v)	5.00
<b>Selection of ice-creams by the scoop</b> (v)	
<b>Homemade Ice Cream Flavours: Ice Cream Flavours:</b>	

*Kevin Little* Head Chef



For information about allergens in our food, please scan the QR code or ask a team member. If you have any food allergies, let us know when placing your order. (v)  
vegetarian (pb) plant based.

Adults need around 2000 Kcal per day

[www.cotswold-inns-hotels.co.uk](http://www.cotswold-inns-hotels.co.uk)