

The Bay Tree

Melbourne

Wednesday – Saturday Lunch & Dinner

Scottish Smoked Salmon

dill, yogurt curd, carrot, cucumber & pink grapefruit salad – roast lemon dressing (GF) 10.95

Bay Tree Chicken Liver Pate

complemented with balsamic raisins, plum chutney & toasts 8.95

Risotto

three cheese risotto gratinated with parmesan cheese with sauteed wild mushrooms (GF) (V) 9.95

Carpaccio of Beetroot

confit of ham hock, goats' cheese, peas, apple & pine nuts – creamy mustard & dill dressing (GF) (V) omit ham hock 9.95

Smoked Cod

flaked cod atop Waldorf salad, with a soft boiled egg & a scattering of crisp shallots and walnuts (GF) (V) omit cod 11.95

Cornish Mussels

fresh mussels cooked with garlic, shallots, white wine & cream finished with parsley 9.95

Scallops

pan fried served with celeriac chimichurri slaw- garlic, chilli, olive oil, sherry vinegar, apple & celeriac 12.95

Bread & Butter – £1 supplement pp

Pan Seared Stone Bass

complemented by buttered carrots, Romanesco cauliflower & scampi, finished with lobster sauce (GF available) 23.95

Pan Seared Salmon

presented with wilted spinach & yellow pepper chowder (GF available) 22.95

Confit of Duck Leg

presented with spiced sweet potato mash, red cabbage, black mustard seed jus 18.95

Breast of Chicken

breadcrumbs presented with Heirloom tomato salad, caramelized chicory, mustard dill dressing 18.95

Fillet of Beef

topped with courgette & tomato tartare, tarragon pesto finished with grain mustard cream sauce 27.50

Rack of Derbyshire Lamb

presented with chargrilled vegetables and tapenade – honey, mint, shallot lamb jus (GF) 24.95

If you have an allergy or intolerance, please inform us before ordering

If you wish to know about the ingredients in the dishes please ask before ordering

Please be aware that all our food is prepared and cooked in the same kitchen, therefore we cannot guarantee our dishes are completely allergen free.

All the dishes are subject to change without notice. Information on our web site may not cover recent changes

Always contact the restaurant directly

Prices inclusive of vat 10% service charge to be added.

Reservations require £20 pp deposit

