



# The Bay Tree

## Restaurant, Bar & Café

*Evening Menu served 6pm - 9pm*

Welcome to the 'Bay Tree' where we hope you will enjoy our menu full of great Scottish produce. Please note that all livestock on our menu is Scottish bred from pasture to plate and we are extremely proud to maintain our ties with our local farmers, butchers & fish mongers in order to offer you the very best of Scottish produce

### *In the beginning ...*

**Bay Tree Signature Soup (v)** – Cream of Scottish Mushroom. We think this is the best mushroom soup ever and hope you will agree. Served with a herb scone, mushrooms and a generous dollop of mascarpone. **£3.75**

**Soup of the day\*** – Homemade soup served with a crusty bread roll & butter. See blackboards or ask your server for today's soup. **£3.45**

**Paté Plate** – a pot of our chicken liver parfait, infused with thyme and spices, served with plum and apple chutney, dressed leaves and crusty bread. **£4.95**

**Loch Fyne Smoked Salmon Platter** – thin slices of our finest Scottish smoked salmon presented on gem leaves dressed with a warming combination of avocado and Japanese wasabi topped with crunchy sesame seeds. **£5.75**

**Cherry Tomato, Feta Cheese and Kalamata Olive Salad (v)** – With fresh seasonal salad shoots, crispy mini croutons and a balsamic dressing. **£4.75**

**Smoked Haddock Fish Cake** – a smoky haddock and potato cake served with a classic combination of poached egg and hollandaise sauce (also available as a main) **£5.95**

**Bay Tree Beer Battered Mushrooms (v)** – Stuffed with Boursin Cheese and then lightly battered, and deep fried till golden, this favourite is served with a bowl of dipping Aioli sauce and dressed seasonal leaves. **£4.45**

**Prawn and Pineapple Tian** – juicy North Atlantic prawns combined with Marie Rose sauce, thin slices of roasted fresh pineapple and \$peppery rocket leaves - a new take on a classic dish! **£6.25**

Some dishes may contain nuts or other allergens please ask a team member – all tips go directly to team members – all prices are inclusive of VAT at the current rate

# Just After and Just Before ...

## Oven Roasted Duck Breast

Served pink on creamy mash and accompanied by a sauce of apricots and orange **£13.95**

## Pan Seared Fillets of Seabass

Fillets of fresh seabass served on a bed of Colcannon mashed potatoes finished with a leek and butter cream sauce **£14.95**

## Chargrilled Gammon Steak

with two free range eggs, roasted cherry tomatoes and fries **£ 9.95**

**Smoked Haddock Fish Cakes** – two smoky haddock and potato cakes with a classic combination of poached egg and hollandaise sauce (also available as a starter) **£ 9.95**

**Four Cheese Oven Baked Macaroni** (v)- in a creamy mature cheddar, mozzarella, gruyere & parmesan sauce with garden peas and garlic bread **£ 8.95**

**Breast of Chicken Rob Roy** – supreme of chicken stuffed with haggis and served on creamy mash with a cream whisky sauce **£11.95**

**Lamb Shank with Rosemary and Red Wine** – Slow cooked shank of lamb, braised in a fruity red wine jus and served on a bed mash with roasted fresh root vegetables **£13.95**

**Butternut Squash Ravioli with a Sage Butter Sauce**- Butternut squash roasted with extra virgin olive oil, cinnamon & a hint of chilli encased in a homemade egg pasta lightly coated in a sage & pine nut butter & finished with large shavings of Parmesan. **£ 9.25**

**Hunter's Chicken** – Supreme of Chicken, wrapped in crispy bacon, topped with mature Scottish cheddar cheese served on mash and smothered in delicious barbecue sauce **£12.45**

**Battered Haddock Fillet** – locally sourced haddock deep fried in crispy batter and served with lemon, garden peas, chunky fries and homemade tartar sauce **£10.95**

# From the Grill ...

**Chargrilled Scottish Steak & Chips** – all our beef is locally reared and sourced prime beef is hung for 28days, choose from....

<b>Sirloin Steak</b>	<b>8oz/224g*</b> £15.95	<b>10oz/280g*</b> £17.95	<b>12oz/340g*</b> £19.95
<b>Rib Eye Steak</b>	<b>8oz/224g*</b> £15.95	<b>10oz/280g*</b> £17.95	<b>12oz/340g*</b> £19.95

All our steaks are cooked the way you like & served plain or with your choice of our delicious flavoured butters. Choose from parsley & horse radish butter, garlic butter, mixed peppercorn butter, garden herb butter, Dunsyre Blue or chilli butter

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# Bay Tree Burgers

Our burgers are made with beef from Scottish sourced, humanly raised, grass fed cows

4oz/110g\*  
£ 6.25

6oz/170g\*  
£ 7.25

8oz/224g\*  
£ 8.95

Handmade from our award winning locally sourced prime beef these classic burgers are served in a large toasted floured bap and served plain or topped with your choice of our flavoured butters. Choose from the following:-

▪ Natural Burger ▪ Parsley & Horseradish Burger ▪ Garlic Burger ▪ Peppercorn Burger ▪ Garden Herb Burger ▪ Dunsyre Blue Burger ▪ Chilli Burger ▪

and help yourself from our condiment tray – ketchup, mustards and relishes galore!

You may prefer ...

The Double Cheese & Bacon Burger £ 8.45

Free-range Chicken Fillet Burger £ 8.25  
Plain or with any of our flavoured butters

The Bay Tree Gourmet Nut Burger (v) £ 7.25  
Plain or with any of our flavoured butters

## Salad Days...

**Classic Chicken Caesar Salad** – Baby Gem lettuce, Parmesan Cheese, Anchovies and a light Caesar dressing with your choice of Char Grilled or Discovery Jerk Chicken breast **£10.95**

**Blue Cheese, Walnut & Apple Salad** – Only the classics make our salad menu, light, sweet, crunchy and with lots of Dunsyre blue cheese, this salad is perfect for a warm summers evening (v) **£ 8.75**

## Side orders & Extras ...

- |                                  |   |
|----------------------------------|---|
| • Chunky Fries (v) £2.25         | Freshly Made Bay Tree Onion Rings (v) £1.95 |
| • Mixed or Green Salad (v) £1.95 | Homemade Crispy Coleslaw (v) £1.95          |
| • Creamy Mash Potato (v) £1.95   | Colcannon Mash Potato (v) £1.95             |
| • Garlic Bread (v) £1.95         | Cheesy Garlic Bread (v) £2.25               |

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# The Ultimate Finale...

**Chocolate Melt in the Middle Pudding** – Moist Belgian Chocolate sponge with a rich melting couverture chocolate ganache, served with vanilla bean ice cream. (v) £ 5.25

**Chefs Homemade Fruit Crumble** – Check with your server for today's choice, served with pouring cream, ice cream or a warm vanilla custard. (v) £ 4.75

**Espresso Ice Cream Shot** – The ultimate rush, sugar and caffeine in one, a shot of warm espresso coffee over ice cold vanilla ice cream. (v) £ 3.95

**The Original Sticky Toffee Pudding** – traditional pudding of date & walnut sponge, drenched in muscavado sugar, butter, cream & golden syrup sauce. Served with ice cream or custard (v) £ 4.75

**Raspberry, White Chocolate Brulee Cheesecake** – A smooth light white chocolate cheesecake swirled with vibrant fresh raspberry puree. £ 4.75

**Bay Tree Ginger Crème Brûlée** - A classic! Creamy yet crunchy with a gentle ginger warmth. Served with shortbread thins £ 4.75

**Fresh Fruit Salad** – A combination of Local, National and International fruits mixed in sweet sugar syrup served with whipped or pouring cream. £ 4.75

**The Bay Tree Ultimate Sharing Sundae** -millionaire's shortbread, profiteroles, chocolate chips and marshmallows layered with vanilla bean and chocolate ice cream with chocolate and fudge sauce. Topped with a whip of cream and two chocolate flakes £ 6.95

## **Cheese Board**

A selection of Scottish cheeses (Mull Cheddar, Caboc & Dunsyre Blue) served with bannocks and grapes £ 6.25

## *Liqueur Coffees* – the perfect end to any meal

• Calypso (Tia Maria) • Caribbean (Rum) • Scottish (Drambuie) • Irish Cream (Bailey's) • French (Cointreau) • Italian (Amaretto) • Royal (Courvoisier Cognac) • Italian (Amaretto) • Blairgowrie ('S' Cranberry & Raspberry Liqueur) •

all at £4.95

## *Brodies of Edinburgh Speciality Coffees*

**Freshly Ground Brodie's Coffee** – black or with milk £ 1.60

**Brodie's Decaffeinated Coffee** – black or with milk £ 1.60

**Single Espresso** - a rich and intense shot of Brodies Arabia bean coffee £ 1.60

**Double Espresso** £ 2.50

**Cappuccino** - an espresso topped with equal parts of steamed and foamed milk, topped with a light dusting of chocolate powder £ 2.20

**Caffé Latte** - an espresso finished with a generous amount of steamed milk topped with foamed milk to seal in the warmth £ 2.20

**Cafe Mocha** - a classic medley of chocolate and espresso filled with steamed milk and crowned with a swirl of whipped cream and chocolate £ 2.35

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**Hot Chocolate** - a delicious mix of delicious chocolate powder and steamed milk £ 2.20

**Luxury Hot Chocolate** – crowned with a whipped cream and marshmallow topping £ 2.50

### *Liqueur Coffees* – all at £4.95 choose from:-

- **Calypso** (Tia Maria) ▪ **Caribbean** (Rum) ▪ **Scottish** (Drambuie) ▪ **Irish Cream** (Bailey's) ▪
- **French** (Cointreau) ▪ **Italian** (Amaretto) ▪ **Royal** (Courvoisier Cognac) ▪
- **Blairgowrie** ('S' Cranberry & Raspberry Liqueur) ▪

### *Brodies Speciality Teas*

**Brodie's Premium Quality Tea** - a blend of Assam and African tea giving delicious richness, full colour and taste £ 1.50

**Darjeeling** – a wonderful high-grown tea with a delicate floral aroma and penetrating yet delicate spiciness £ 1.60

**Earl Grey** – a classic China blend flavoured with oil of bergamot £ 1.60

#### **Twinnings Flavoured Teas**

- **Green Tea** £ 1.70
- **Peppermint Tea** £ 1.70
- **Blackcurrant Tea** £ 1.70
- **Camomile Tea** £ 1.70