

**Welcome to the Baytree we are proud to use Pembrokeshire produce at every opportunity and always source our produce as locally as possible. All of our dishes are freshly made to order so some delays may occur during our busy periods, thank-you for being patient!**

**If you have any food intolerances or allergies please speak to our waiting staff before placing your order. Our meals are made to order so some ingredients can usually be altered to suit your requirements**

## **STARTERS**

### **Home-made soup of the day**

with a chunk of warm bread **4.50**

### **Panfresco**

Selection of breads, balsamic vinegar & dipping oil with queen olives **5.50**

### **Chefs' chicken liver pate**

Freshly made on the premises served with granary toast and house chutney. **6.00**

### **Chilli Beef *or* Chilli Bean Nachos**

Topped with mozzarella finished under the grill and served with a side of sour cream **6.50**

### **Smoked Salmon, dill and prawn pate**

Homemade and served with granary toast **6.50**

### **Roasted Squash, Prosciutto and Parmesan salad**

With mixed leaves and finished in our house dressing **6.50**

### **Garlic mushroom & asparagus bruschetta**

Creamy garlic mushrooms on top of Italian styled bread crowned with asparagus spears **7.00**

### **Roasted red pepper, walnut and blue cheese tartlet**

Short-crust pastry cased filled with roasted red peppers and walnuts finished with blue cheese **7.00**

### **Bbq pork ribs**

Smothered in our rich bbq sauce then slow roasted until tender. **7.50**

### **House classic! ~ Charlotte mussels!**

Delicious mussels tossed in the wok with fresh garlic, a glug of chardonnay, thick cream to coat the shell and warm bread for dunking!! **9.00**

### **King prawns and chorizo kebabs**

King prawns and chorizo kebab char-grilled and served with thai sweet chilli sauce **9.50**

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