### STARTERS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>SOUP OF THE DAY</td>
<td>£4.50</td>
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<tr>
<td>Choice of two freshly made soups with bloomer bread and butter</td>
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<tr>
<td>PÂTÉ PLATE</td>
<td>£4.95</td>
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<tr>
<td>Home-made chicken liver paté with red onion marmalade and toasted bloomer</td>
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<tr>
<td>SMOKED SALMON AND CRAYFISH SALAD</td>
<td>£6.95</td>
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<tr>
<td>Smoked Scottish salmon, crayfish, cherry tomatoes, cucumber, iceberg and remoulade sauce</td>
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<tr>
<td>BEER BATTERED MUSHROOMS</td>
<td>£5.25</td>
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<tr>
<td>Stuffed with cream cheese, bacon and spring onion then lightly battered, and deep fried until golden, served with a garlic mayonnaise</td>
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<tr>
<td>CHEDDAR CHEESE GOJONS (v)</td>
<td>£5.25</td>
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<tr>
<td>Breaded cheese goujons leaf salad and a chipotle mayonnaise</td>
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<tr>
<td>“MARINER’S” MUSSELS</td>
<td>£6.25</td>
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<tr>
<td>Cooked in white wine, garlic and cream</td>
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<tr>
<td>BAKED ANGUS MEATBALLS (3)</td>
<td>£6.00</td>
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<tr>
<td>Served in a rich tomato, roast pepper sauce topped with mozzarella and served with garlic ciabatta</td>
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### MAIN COURSES

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<th>Item</th>
<th>Price</th>
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<tr>
<td>CRISPY COD FISHCAKE TOPPED WITH POACHED SALMON</td>
<td>£14.00</td>
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<tr>
<td>Pink peppercorn crust and a leek and tarragon butter sauce</td>
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<tr>
<td>CHARGRILLED GAMMON STEAK</td>
<td>£9.40</td>
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<td>Served with fried egg or grilled pineapple, roasted cherry tomatoes and chunky chips</td>
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<tr>
<td>OVEN BAKED MACARONI CHEESE (v)</td>
<td>£9.25</td>
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<tr>
<td>Served with mature cheddar and mozzarella, garden peas and garlic bread</td>
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<tr>
<td>BRAISED LAMB SHANK</td>
<td>£14.50</td>
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<tr>
<td>Slow cooked shank of lamb on a bed of sweet potato and ginger mash served with a rich gravy</td>
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<tr>
<td>HUNTER’S CHICKEN</td>
<td>£11.00</td>
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<tr>
<td>Supreme of chicken with bacon, mature cheddar and house BBQ sauce served with chunky chips</td>
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<tr>
<td>BATTERED SCOTTISH HADDOCK</td>
<td>£11.40</td>
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<tr>
<td>Locally sourced haddock in crispy batter with peas, chunky chips and, tartar sauce</td>
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<tr>
<td>CONCHIGLIONE PASTA (v)</td>
<td>£9.50</td>
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<tr>
<td>Stuffed with cream cheese, spinach and sun-dried tomatoes topped with roast pepper sauce and mozzarella cheese</td>
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### EVENING MENU

Available 5pm - 9pm

See over for sweets, teas/coffees & liqueurs

### BAKED ANGUS MEATBALLS (6)

- £9.75
- Served in a rich tomato, roast pepper sauce topped with mozzarella and served with garlic ciabatta (starter option £6.00)

### CAESER CHICKEN SALAD

- £9.00
- Seared chicken breast with baby gem, Parmesan and anchovies, with a Caesar dressing croutons

### CHEF’S HOME-MADE PIE OF THE WEEK

- £11.00
- See blackboard - served with seasonal vegetables

### CHARGRILLED STEAKS

- 28 days aged Scottish steak, grilled tomato, flat cap mushroom and chunky chips
- RIB-EYE (8 oz/225gr*)
  - £23.00
- SIRLOIN STEAK (8 oz/225gr*)
  - £19.95
- ADD SAUCE...
  - Peppercorn / Whisky / Mushroom / Cheese (Blue or Cheddar)
  - £2.95

### GOURMET BURGERS

- All Gourmet Burgers
  - £9.00
  - (8oz/225g*) all served with chunky chips and coleslaw

### PORK AND CHORIZO BURGER

- Prime pork mince, chorizo sausage and chilli burger served in a pretzel burger bun, with chipotle mayonnaise, beef tomato, and iceberg lettuce with a side of chunky chips and coleslaw

### BAY TREE BEEF BURGER

- Locally sourced prime beef, with crispy breaded mozzarella and a roast pepper compote

### THAI STYLE CHICKEN BURGER

- Minced fillet of chicken breast with coriander, chilli, garlic, lime and ginger with a lightly spiced curry mayonnaise

### BAY TREE BEAN BURGER (v)

- Bean burger, crispy breaded mozzarella, flat cap mushroom, fresh avocado, beef tomato and iceberg lettuce

* Approximate pre-cooked weight

### SIDES

- Chunky Chips (v)
  - £2.50
- Mixed Salad (v)
  - £2.50
- Garlic Ciabatta (v)
  - £2.50
- Cheesy Ciabatta (v)
  - £3.00
- House Onion Rings (v)
  - £3.00
- House Coleslaw (v)
  - £3.00
SPECIALITY COFFEES

Americano £2.50
Decaff £2.50
Espresso £2.50
Cappuccino £2.50
Flat White £2.50

QUALITY TEAS

Classic Blend £2.25
Earl Grey £2.25
Darjeeling £2.25
Green Tea £2.25
Peppermint £2.25
plus a large selection of fruit teas

HOT CHOCOLATE

Luxury Hot Chocolate £2.75
with a whipped cream and marshmallow topping

LIQUEUR COFFEES

Calypso - Tia Maria £6.25
Caribbean - Rum £6.25
Scottish - Drambuie £6.25
Irish Cream - Bailey’s £6.25
French - Cointreau £6.25
Italian - Amaretto £6.25
Royale - Brandy £6.25
Blairgowrie - ‘S’ Cranberry and Raspberry Liqueur £6.25

SWEETS

CHEF’S CHEESECAKE £5.50
home-made cheesecake with fruit coulis and vanilla ice cream

HOUSE STICKY TOFFEE PUDDING (v) £5.50
served with a rich butterscotch sauce and vanilla ice cream

CLASSIC CREME CARAMEL £5.50
served with whipped cream and home-made vanilla shortbread

BANANA SPLIT (v) £5.50
banana with whipped cream, toasted almonds and strawberry chocolate and vanilla bean ice creams

BAYTREE SHARING SUNDAE £8.00
vanilla bean ice cream, and chocolate ice cream with profiteroles, caramel shortbread, marshmallows, chocolate chips, whipped cream topped with fudge sauce and chocolate flakes

APPLE AND PEAR CRUMBLE (v) £5.50
served with vanilla custard, vanilla bean ice cream or whipped cream

CHOCOLATE MELT IN THE (v) £5.50
MIDDLE PUDDING
served with whipped cream or vanilla bean ice cream

ANGUS BANOFFE PIE (v) £5.50
banana, rich caramel and whipped cream served in a crushed biscuit base