



5th September Tasting Menu

£35 per head
Wine Flight £20

BREAD BOX

100 year old sourdough, focaccia, homemade burnt onion butter

RED TROUT

Beetroot, butter milk, herb oil

DUCK PARFAIT

Confit duck egg, carrot & orange puree, ginger

CITRUS FOAM

with pineapple, mango, chilli

KENTISH LAMB

Pea puree, heritage carrots, artichoke, red wine sauce

BLACK CHERRY & BASIL

Elder flower sorbet

Bookings: 01843 862502; enquiries@baytreebroadstairs.co.uk;
www.baytreebroadstairs.co.uk