

LUNCH / DINNER

SAMPLE MENU (SUBJECT TO CHANGE)

Bread & Butter	4
Lemon, Anchovy, Chilli & Mint	4
Nocellara Olives	5
House Pickles	5
Smoked Whipped Cod's Roe	8
Haye Farm Coppa Charcuterie Plate	12
Pumpkin Soup, Cream & Nutmeg	9
Rigatoni Amatriciana	14
Pasta Lenticchie	13
Spaghetti alla Chittara, Creme Fraiche & Lemon	14
Trout & Beetroot Tartare	16
Cavolo Nero & Haricot Bean Ribollita	17
Soba Noodles in Broth, Poached Egg & Pork Belly	19
Braised Ox Cheek, Artichokes & Polenta	19
Grilled Sea Bass & Citrus Butter	26
Fried Pink Fir Potatoes	
Winter Greens & Anchovy Butter	5
	5
Rice Pudding	6
Steamed Sponge, Jam & Custard	8
Chocolate Cremeux & Ginger Cream	8
Clementine Sorbet, Pistachio & Olive Oil	6
Stichelton, Caerphilly, Quince & Pane Carasau	12

All meat and Charcuterie comes from Haye Farm in Devon, an Organic, Regenerative and Biodynamic Farm.
Other produce is sourced from local organic farms including the Chef's own food forest Goat Grid in Lewes.

Please let your waiter know if you have any allergies.
Game may contain shot.

BAYTE

VEGAN / VEGETARIAN SAMPLE MENU (SUBJECT TO CHANGE)

Bread & Olive Oil	4
Valencia Salted Almonds	4
Nocellara Olives	5
House Pickles	5
Pumpkin Soup, Cream & Nutmeg	9
Pasta Lenticchie *	10
Spaghetti Alla Chitarra, Lemon & Parmesan	12
Polenta, Braised Radicchio, Sage & Walnut *	17
Cavolo Nero & Haricot Bean Ribollita *	19
Fried Pink Fir Potatoes *	5
Winter Greens & Lemon Butter *	5
Steamed Wholewheat Sponge, Custard & Jam	8
Chocolate Cremeux, Ginger & Buckwheat	8
Clementine Sorbet, Pistachio & Olive Oil *	6
Stichelton, Caerphilly, Quince & Pane Carasau	10

(*) Can be made Vegan or is Vegan

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BAYTE

CAFÉ (7-4pm MON-FRI)

SAMPLE MENU (SUBJECT TO CHANGE)

Breakfast & Cakes

Yoghurt, Granola & Poached Quince	4
Banana Bread & Espresso Butter	4
Ginger Loaf & Salted Butter	4
Chocolate Chip Cookies	2
Chocolate Brownie	3

Sandwiches

Bacon, Brie & Redcurrant Jelly	8.5
Mortadella, Stracciatella & Pistachio Pesto	8.5
Artichoke, Sundried Tomato & Pesto (Vegan)	8.5

Lunch From 12

Bread and Butter	4
Olives	5
House Pickles	5
Organic Cure Coppa Charcuterie Plate	12
Bitter Leaf Salad	6
Curly Kale, Orange & Salted Ricotta	6

Pumpkin Soup, Cream & Nutmeg	9
Rigatoni Amatriciana	12
Pappardelle & Oxtail Ragu	14
Spaghetti Alla Chitarra with Parmesan & Lemon	14
Cavolo Nero & Haricot Bean Ribollita (Vegan)	15
Toulouse Sausage, Polenta, Sage & Walnut Pesto	16

Desserts from 12

Rice Pudding with Poached Rhubarb	6
Clementine Sorbet, Pistachio & Olive Oil	7
Steamed Sponge, Jam & Vanilla Custard	7

SPARKLING WINE

	125ML	175ML	BOTTLE
Marcello DOC Prosecco - Treviso	8		29
EGO Zero Dosage Villa Marcello - Veneto	9		43
Il Pestifero - Marche			45
Digby Rose - Kent	15		72
Joseph Perrier - Champagne			75
Mady Proseco -Veneto	9.5		56

WHITE WINE

Benito Ferrara Fiano - Campagna			
Langhe Doc Bianco - Piedmont		7	28
Gavi Spinola - Piedmont		7	28
Tenimento Barse Manzioni - Veneto		8	31
Della Torre Verdicchio - Marche		8	31
Caresi Vermentino Di Gallura Superiore- Sardinia		9	35
Isolabella Della Croce Sauvignon Blanc - Piedmont		10	48
Greco di Tufo Benito Ferrara - Campania			48
Chablis, Domaine du Colombier - Burgundy			52
Sancerre Blanc Le Pierrier, Domaine Thomas et Fils - Loire Valley			60
Contrada Zisola - Sicily			60
			77

ROSÉ / ORANGE WINE

Belguardo Rose - Tuscany		8	31
La Vergine - Marche		11	48
Sassocarlo - Tuscany		14	55

RED WINE

Zisola Nero D'avola - Sicily		7	28
Parusso Langhe Nebbiolo - Piedmont		7	28
Tenimento Del Barse Merlot - Veneto		8	31
Terra Mazzei - Tuscany		8	31
Poseur Roccanera Barbera - Piedmont		12	45
Cervidoni Tenuta di Tavignano - Marche			50
Gottardi Pinot Noir - Alto Adige			55
Chateau Canon Chaigneau - Bordeaux			95
Barolo Parusso - Piedmont			95
Chateau Neuf Du Pape Vaudieu - Rhone Valley			95
Castello di Romitorio Brunello di Romitorio - Tuscany			120

SWEET WINE

Terre A Mano Vin Santo -100ml / 37.5cl - Tuscany		12	45
Chateau Coutet Sauternes - 100ml / 37.5cl - Barsac		14	53

	25ML	50ML	75ML	100ML
WHISKY				
Makers Mark	3.5	7		
The Chita	6	12		
BRANDY				
Chateau du Breuil Calvados Pays d'Auge Fine	4	8		
Francois Voyer Cognac Grande Champagne	6	12		
GIN				
Etsu	6	12		
Xoriguer	3.5	7		
Tanqueray	3.5	7		
VODKA				
Chase	5	10		
Absolut	3	6		
TEQUILA / MEZCAL				
Herradura Reposado Tequila	6	12		
Encantado Mezcal Artesanal	5	10		
RUM				
Goslings	4	8		
Diplomatico	5	10		
Barcelo Ron	3	6		
AMARO				
Del Capo	4.5	9		
Meletti	3.5	7		
Averna	4	8		
APERIF / DIGESTIF				
Cointreu	4	8		
Aperol	3	6		
Campari	3.25	6.5		
Cocchi Americano Rosa	4	8	12	
Lillet Blanc	3	6	9	
Dolin Bitter de Chambery	3	6	9	
VERMOUTH				
Dolin Dry	2.5	5		
Dolin Blanc	2.5	5		
Dolin Rouge	2.5	5		
PORT / SAKE				
Calem 20yr Port			11	14
Schickiken Saké Junmai			10	13
Argueso Pedro Ximenez Sherry			7	10

COCKTAILS

Martini	12
Absolut or Tanqueray, Dolin Vermouth	
Spicy Margarita	12
Tequila Reposado, Agave, Cointreau, Chilli & Lime	
Negroni Bianco	11
Bellewether, Suze, Tanqueray	
Negroni Rossa	11
Campari, Dolin Rouge, Tanqueray	
The Simó	14
Yellow Chartreuse, Encantado Mezcal, Aperol, Lime	
The Bayte	12
Del Capo Amaro, Bayou Dark Rum, Luxardo Cherry	
Maple Old Fashioned	12
Bayou Rum or Makers Mark, Maple Syrup, Bitters	
Calvados Hot Toddy	9
Calvados, Cider, Star Anise, Lemon & Ginger	
Bloody Mary	9
Vodka, Tomato, Cayenne, Lemon	

BEERS & CIDERS

Nightbird Cider (Draft) 390ml	5
Brewing Brothers Pronto Pilsner (Draft) 390ml	5
Gilt & Flint Organic Lager • Pale Ale • IPA	5
Only With Love Juicy AF N/A (Can) 440ml	5.5

SOFT DRINKS

Booyah Kombucha Lemon and Ginger	4.5
Booyah Kombucha Lime, Mint and Cucumber	4.5
Folkingtons Cranberry Juice	2.5
Folkingtons Apple Juice	2.5
Carafe of Elderflower	3.5
Carafe of Sparkling Water	1.5
Square Root Sodas	3
Ginger Beer • Lemonade	
Cola • Raspberry Lemonade	

HOT DRINKS

Espresso	2.2
Machiatto	2.4
Americano	2.5
Flat White	2.9
Cappuccino	2.9
Latte	2.9
Hot Chocolate	3
Matcha Late	3.5
Tumeric Late	3.5

Organic Loose Leaf Tea (Per Person)	3
English Breakfast • Earl Grey • Wild Chai • Rosebud Lemongrass & Ginger • Rosemary & Hibiscus Chamomile • Lapsang Souchong • Lemon Verbena	