

BAYTE

LUNCH MENU

SNACKS

Focaccia	2.5 / 5
Giardiniera Pickles	7.5
Italian Charcuterie	10
Panelle, Sage & Pecorino	9

PLATES

Raw Artichoke, Pine Nuts, Mint & Parmesan	12.5
Sarde a Beccafico	13
Tagliolini & Palourde Clams	18
Gnocchi, Wild Garlic, Sprouting Broccoli & Ricotta Salata	14.5
Grilled Hogget Chops & Rose Harissa	23

Buttered Pink Fir Potatoes	7.5
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DESSERTS

Pecorino Semi-Stagionato, Quince & Pane Carasau	11
Citrus Ice Cream, Ricotta & Hibiscus	9.5
Tiramisu	9
Pear & Rosemary Sorbet	8

Our produce is organic where possible, sourced from regenerative farms across Sussex and Kent, including our chef's own food forest Goat Grid in Lewes.

Please let your waiter know if you have any allergies.