

BAYTE

MENU

PASTA NIGHT

Negroni 6

Focaccia	2.5 / 5
Giardiniera Pickles	7.5
Panelle, Sage & Pecorino	9
Italian Charcuterie	10
Raw Artichoke, Pine Nuts, Mint & Parmesan	12.5
Spaghetti Con Le Sarde	19
Ricotta Agnolotti, Asparagus & Lemon	20
Pappardelle & Duck Ragu	22
Gnocchi, Broccoli & Wild Garlic Sauce	19
All served with salad	
Brioche Crème Fraîche Tart, Sweet Wine & Rhubarb	12
Citrus Ice Cream, Ricotta & Hibiscus Jelly	9.5
Pear & Rosemary Sorbet	8

All meat and Charcuterie comes from Haye Farm in Devon, an organic, regenerative and biodynamic Farm.

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.

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