

BAYTE

SNACKS

Focaccia	2.5 / 5
Giardiniera Pickles	7.5
Panelle, Sage & Pecorino	9
Anchovies on Fig & Walnut Toast	9
Italian Charcuterie	10

PLATES

Raw Artichoke, Pine Nuts, Mint & Parmesan	12.5
Wild Sea Bream Carpaccio & Castagnetola Grapefruit	15
Tagliolini & Clam Butter	16
Ricotta Agnolotti, Asparagus & Lemon	15
Gnocchi, Wild Garlic, Broccoli & Ricotta Salata	14.5

LARGER PLATES

Hake, Artichoke, Spinach & Beurre Blanc	29
Grilled Sussex Wagyu Denver/Chuck Rib, Golden Beetroots & Salsa Verde	45/60

SIDES

Lovage Buttered Pink Fir Potatoes	7.5
Goat Grid Farm Salad	8.5

DESSERTS

Pecorino Semi-Stagionato, Quince & Pane Carasau	11
Tiramisu	9
Brioche Crème Fraîche Tart, Sweet Wine & Rhubarb	12
Citrus Ice Cream, Ricotta, and Hibiscus Jelly	9.5
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.