

Snacks:

Ploughmans:

Cheddar or Paté served with ciabatta,
Suffolk chutney and accompaniments -
£7.50



SANDWICHES:

Ham with mustard / tomato £5.50
Pinney's Scottish Smoked Salmon
£6.50
Cheddar Cheese & Tomato £5.00
Cheddar & pickle £5.00

Club Sandwich
Classic recipe with chicken and crispy
bacon - £7.50

Bays Farm

Supper

Menu

*If you would like to try our farmhouse
supper please let us know your choices,
if possible in the morning, or by 6pm
latest..*

*We do not serve supper on Saturday
evenings. Please check website and
hall for other availability.*

We serve supper 19.00 - 19.30

Starters:

Soup of the Day - £5.00

Smoked Salmon with mustard & dill sauce -
£7.50
Large £11.00

Smoked Trout fillet and mayonnaise - £7.50
Large - £11.00

Paté with toast and Suffolk chutney - £6.00

Asparagus with butter & parmesan cheese - £7.00

Prosciutto with melon - £6.50

Main Courses:

Steak & chips - beef sirloin, served with
mushrooms and chips with a dressed green leaf
salad - £17.50

Beef Stroganoff - beef sirloin strips, with a
mushroom, onion and brandy creamy sauce
served on rice or tagliatelli with a dressed green
leaf salad - £16.00

Chicken Kiev - breaded breast of chicken filled
with garlic butter served with chips and mixed
green vegetables or dressed green leaf salad -
£12.00

Salmon - fillet of salmon served with a honey &
mustard sauce, potato gratin and mixed green
vegetables - 15.00

Smoked Salmon carbonara - linguini tossed
with a creamy sauce and Pinney's smoked
salmon with a dressed mixed leaf salad - £15.00

Salmon with creamy pasta - strips of salmon
fillet cooked in a creamy sauce, served on
tagliatellia with a dressed mixed leaf salad -
£15.00

Fish & chips - breaded cod served with chips and
peas and tartare sauce - £13.50

Mussels in cream and white wine - served with
ciabatta - £12.00

Bays Farm Classics:

Lasagne al forno - made with a beef and pork
ragù, served with a dressed green leaf salad -
£11.00

Spaghetti Bolognaise - served with a dressed
green leaf salad - £11.00

Shepherd's Pie - traditional recipe with lamb
topped with mashed potato, served piping hot with
mixed green vegetables - £11.00

Chilli con carne - served on rice with dressed
green leaf salad - £11.00

Creamy Fish Pie - cod, smoked haddock and
salmon topped with mashed potato served with
mixed green vegetables - £13.50

Mixed Vegetable Lasagne - served with a dressed
green leaf salad - £11.00

Roasted Piedmont Peppers straight from the oven
- with lightly grilled goats cheese bruschetta
served with a dressed green leaf salad - £12.00

Salads:

Caesar salad - classic with croutons, anchovies or
bacon crumbles and parmesan - £10.00
With added chicken - £12.00

Red Pepper & Goat's Cheese - with sundried
tomatoes and pine nuts on a dressed green leaf
salad - £12.50

To follow:

Cheeseboard
Selection of cheeses - £7.50

Trio of Alder Tree ice creams - £6.00

Dessert - lemon tart with cream / ice cream or
dessert of the day £6.00

Evening pot of Coffee / Tea - £3.00 per person