

The BAY HORSE

December Prix Fixe Menu

Available Monday-Saturday 12-2.30pm

Starters

Smoked haddock & chive twice baked soufflé, bacon & onion croquettes

Pheasant, white bean & truffle risotto, roasted figs, Madeira crumb

Cream of leek & potato soup, apple & mustard beignets, crispy leeks

Salt beef hash cake, beetroot puree, celeriac ketchup,
celeriace slaw, beetroot foam

Main courses

Confit game suet pudding, smoked pomme puree,
cranberry relish, creamed Brussel sprouts

Pressed belly pork, Doreen's black pudding, white onion puree,
roasted white onions, redcurrants

Pan fried sea bream, marinated sour shallots, yogurt,
roasted butternut squash, butternut squash broth

Parsnip & chestnut croquette, piccolo parsnips,
wild mushrooms, green béarnaise

Served with seasonal vegetables and roast potatoes

Desserts

Dark chocolate mousse, vanilla cream, marinated raisins,
chocolate crisps, orange custard, orange ice cream

Cherry parfait, warm ginger parkin, clotted cream, cherry sorbet, ginger crumb

Apple tart Tatin, salted caramel sauce, cinnamon ice-cream, walnut crumble

Bay Horse cheeseboard, crackers, homemade chutney

2 courses £20

3 courses £25

*Our complete list of allergens is available upon request
A 10% optional gratuity will be charged to tables of 6 or more*

