

# The BAY HORSE

## Dinner Menu

**Available Monday to Thursday 6:00pm - 9:00pm**

**Please note this is just a sample menu**

### Starters

Leek & potato soup, crème fraîche

Smoked salmon parfait, tomato gel, beetroot relish

Black pudding & wild mushroom risotto

### Main Courses

Pan roasted pigeon breast, pressed pancetta, roast onions, carrot, red wine jus

Pan fried salmon, Tenderstem broccoli, roast butternut squash, garden peas, shellfish  
& shallot dressing

Rump of lamb, broad beans, Doreen's black pudding, wild mushrooms, wild garlic sauce

**Served with broccoli hollandaise and potato & mustard crush**

### Dessert

Blackcurrant cheesecake, yoghurt sorbet, mixed berry compote

Chocolate mousse, white chocolate cream, poached rhubarb, honeycomb, pistachio ice cream

Bay Horse cheeseboard, crackers, homemade bread, chutney

**2-courses £21.50 / 3-courses £26.50**

*For a £10 supplement enjoy matched wines with your starter & main course*

*Our complete list of allergens is available upon request*

**A 10% discretionary service charge will be charged to tables of 6 or more**



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## Dinner Menu

### Starters

French black pudding, leeks, pork shoulder terrine, pickled pear, pork powder, Madeira jus £10

*Zweigelt, Domaine Wachau, Wachau, Austria 2017 125ml £9.40*

Hand-picked Whitby crab, kohlrabi, seaweed, smoked cod roe crisp £13.50

*Gruner Veltliner, Mittelbach, Austria 2016 125ml £9.00*

Roast quail breast ballotine, confit quail leg lollipop, fried quail's egg, scorched onion ash £13

*Fleurie, Cuvee les Hauts du Py, Villa Ponciago, Beaujolais, France 2013 125ml £6.60*

King scallops, pickled baby turnip, apple, hazelnut, brown butter £14.50

*Sancerre, Domaine Charmilles, Loire, France 2016 125ml £8.60*

Leek & potato soup, slow cooked egg yolk, crisp leek, bacon crumb, leek oil £7

*Voodoo Vixen, Chenin Blanc, Stellenbosch, South Africa 2017 125ml £5.00*

Red Thai curried mussels, coconut milk £12

*Gewurztraminer Caves de Turckheim, Alsace, France 2016 125ml £7.60*

Wild mushroom risotto, truffle & mushroom ravioli £9

*Meursault, Domaine Berthelemot, Burgundy, France 2014 125ml £16.00*

Barbequed mackerel fillet, smoked mackerel parfait, crab apple jelly, horseradish, tarragon oil £10

*Tobelos Blanco, Rioja, Spain 2016 125ml £8.20*

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## Main Courses

Pan roasted chicken breast, crispy chicken wing, roast carrot, parmesan gnocchi £20  
*Meursault, Domaine Berthelemot, Burgundy, France 2014 125ml £16.00*

Roast venison loin, venison leg croquettes, salt baked beetroot, pickled beetroot, blackberries £24  
*Shiraz, Art Series, Leeuwin Estate, Margaret River, Australia 2010, 125ml £12.00*

Braised beef cheek, pressed meatloaf, butternut squash steak, creamed savoy cabbage,  
cheddar croquette £22  
*Carmenere Reservem Santa Alba, Valle Central, Chile 2016 125ml £5.00*

Crispy belly pork, pork loin wrapped in Parma ham, rum marinated pineapple,  
black pudding crumble £20  
*Pinot Noir, Mount Jefferson Cuvee, Cristom, Oregon, USA 2012, 125ml £13.00*

Partridge breasts, confit partridge leg, caramelised artichoke, girolle mushrooms, truffle foam £20  
*Pinot Noir, Three Realms, Romania 2017 125ml £4.80*

28-day matured fillet steak with hand cut chips, herb onion rings, fine bean,  
watercress, onion & mushroom salad £30 *Au poivre or béarnaise sauce £3.00 supplement*  
*Chateau Musar, Hochar, Lebanon, 2015 125ml £9.40*

Halibut loin, cauliflower florets, saffron potatoes, prawn & lemon ravioli, apple, nut butter sauce £25  
*Chardonnay, La Crema, Sonoma Coast, California, USA £10.80*

Turbot fillet, cannellini & celeriac dressing, pickled mussels, pancetta, parsley sauce £24  
*Dry Tokaji, Chateau Dereszla, Tokaj, Hungary 2015 2016 £8.40*

## Sides

Roasted New potatoes with herb oil £3.50  
Creamed cabbage with pancetta & shallots £3.50  
Hand cut chips cooked in dripping £3.50  
Slow cooked baby carrots with Provençal herbs £3.50  
Dauphinoise Potatoes £4.50

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