

The BAY HORSE

Dinner Menu

Starters

French black pudding, spring pea puree, slow cooked ham knuckle, pea, apricot, quails egg £10
Pinot Noir, Three Realms, Romania 2017 125ml £4.80

Whitby crab, melon ketchup, melon jelly, smoked trout cigar, brown crab mousse, green aioli £13
Chardonnay Viognier, Les Gres, Pays D'Oc, France 2016 125ml £5.20

Creamed Moules marinère, baby vegetables, crispy smoked bacon, basil £12
Rocking Horse White, Thorne & Daughters, Western Cape, South Africa 2014, 125ml £11

Pigeon ballotine, foie gras, Waldorf salad, picked celery, apple puree, green celeriac puree £11
Smouldering Soren, Touringa Nacional, Stellenbosch, South Africa 125ml £5

King scallops, scallop roe pate, beetroot, spring carrot, mustard, samphire, pancetta dressing £14
Sancerre, Domaine Charmilles, Loire, France 2016 £8.60

Roasted red pepper soup, crispy goat's cheese, anchovy, merguez sausage £7
Voodoo Vixen, Chenin Blanc, Stellenbosch, South Africa 2017 £5

Slow cooked duck egg, English asparagus, Jerusalem artichoke, truffle foam £12
Tobelos Blanco, Rioja, Spain 2016 £8.20

Shellfish risotto, lime & ginger shellfish bisque, spiced fishcake, tarragon oil £9
Meursault, Domaine Berthelemot, Burgundy, France 2014 125ml £16

Our complete list of allergens is available upon request
A 10% optional service charge will be added to your bill



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Main Courses

Chicken & mushroom wellington, broad bean, bacon, morels, English asparagus £20
Meursault, Domaine Berthelemot, Burgundy, France 2014, 125ml £16.00

Lamb loin, Dukkah, lamb samosa, baba ghanoush, aubergine relish, yogurt, spiced tomato ketchup £24
Shiraz, Art Series, Leeuwin Estate, Margaret River, Australia 2010, 125ml £11.50

Braised daube of beef, rare rump of beef, bone marrow croquette, pickled red cabbage, purple sprouting broccoli, red wine crumb £22
Chateau du Moulin Noir, St Emilion, Bordeaux, France 2010, 125ml £8.75

Pressed belly pork, roasted sweet potato, sweet potato puree, chorizo hash cake, pak choi, chorizo aioli, lime sour cream, toasted almond, chorizo crumb £20
Pinot Noir, Mount Jefferson Cuvee, Cristom, Oregon, USA 2012, 125ml £13

Slow cooked rabbit loin wrapped in Parma ham, braised leg pie, Toulouse sausage, creamed leeks, roasted spring carrot, carrot puree £25
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 supplement*
Chateau Deyrem Valentin, Margaux, Bordeaux, France 125ml £16.25

Pan fried hake, pickled apple, smoked eel croquette, butternut squash, squid, squid crisp £24
Puligny Montrachet 1er Cru, Domaine Larue, Burgundy, 125ml £19

Roasted stone bass, courgette, Bayonne ham, smoked crème fraîche, red wine, puffed rice £24
Sancerre, Domaine Charmilles, Loire, France 2016 £8

Sides

Roasted New potatoes with wild garlic £3.50
Creamed peas with pancetta & shallots £3.50
Hand cut chips cooked in dripping £3.50
Slow cooked baby carrots with Provençal herbs £3.50
Green beans with olive tapenade £3.50
Dauphinoise Potatoes £4.50

