

# The BAY HORSE

## Starters

- French black pudding, winter squash, red wine pickled onions,  
gingered plums, black pudding kiev £10
- Potted Whitby crab, melon ketchup, langoustine cigar, brown main crab cakes, squid aioli £13
- Creamed Moules marinère, cider, Bramley apples, pancetta, thyme £12
- Pressed venison terrine, heritage carrot, smoked juniper yogurt, sweet & sour cherries,  
poached quails egg, hazelnut granola £10
- Roasted king scallops, pickled pear, celeriac remoulade, warm salted ham, toasted cobnuts £14
- White bean velouté, bacon bonbons, sourdough crumpet, white oyster mushrooms, truffle oil £7
- Warm smoked eel, garlic & herb potato, eel croquettes, apple, baby beetroot, horseradish £12
- Parma ham, pumpkin & parsley risotto, toasted pistachio nuts, seared foie gras £9

## Main courses

- Slow cooked chicken, roasted Jerusalem artichoke, roasted onions,  
trompette mushrooms, parsley oil £20
- Roasted breast of gressingham duck, duck liver boudin, roasted salsify,  
mini duck faggots, damson foam £24
- Braised daube of beef, corned beef hash wrapped in crispy potato, confit carrots in duck fat,  
slow cooked baby turnips, mustard hollandaise £22
- Pressed belly pork, loin of pork wrapped in Bayonne ham, chervil root puree,  
elderberry relish, winter cabbage, toasted hazelnuts £20
- Roasted new season grouse, watercress & celeriac puree, blackberry ketchup,  
game sausage, bacon & bread pudding £27
- 28-day matured fillet steak, hand cut chips, herb onion rings, fine bean, truffle mayonnaise, pickled  
mushrooms, roast red onion, baby gem, pea shoots £30  
*Au poivre or béarnaise sauce £3 supplement*
- Halibut, cauliflower cous cous, black garlic, cauliflower puree,  
green Romanesco, creamed mussels, chive & garlic foam £24
- Roasted seabass, gnocchi, brown shrimp, samphire, sweet potato,  
sour cream, smoked almonds £22

## Side orders

- Roasted new potatoes with olive oil & thyme £3.50 · Hand cut chips cooked in dripping £3.50
- Green beans with onions & pancetta £3.50 · New season parsnips with parmesan & parsley £3.50
- Slow cooked baby carrots infused with garlic & rosemary £3.50 · Dauphinoise Potatoes £4.50

A 10% discretionary gratuity will be charged to tables of 6 or more  
Game may contain shot, a complete list of allergens is available upon request



# The BAY HORSE

## Desserts

A tasting of 'Bay Horse' desserts £15

Coffee panna cotta, coffee granita, liquorice ice cream, blackberry coulis,  
blackberries, light coffee sponge £7

Vanilla poached Cox's apple galette, crème patisserie, brown butter ice cream,  
marinated raisins pecan crumble, green apple gel £8

Dark chocolate mousse, orange parfait, dark chocolate powder,  
orange sorbet, chocolate orange ganache, cocoa nib tuille £7

Clotted cream rice pudding, hedgerow fruits, cinnamon ice cream, ginger & honeycomb £7

Sticky toffee pudding, stem ginger & pear ice cream, roasted poached pear,  
vanilla Chantilly, ginger bread crumbs £7

Caramelised banana, salted caramel, lime cheese cake, lime gel,  
peanut butter ice cream, toasted peanuts £8

Cheeses of your choice, homemade bread, chutney and crackers  
First 3 cheeses £9 - additional cheeses £2 each

### **Riseley – Sheeps Milk (English) Soft**

A creamy, strong and complex un-pasteurised cheese with robust flavours

### **Casatica – Buffalo Milk (Italy) Soft**

This cheese has a subtle, creamy flavour with a distinctive sweet meatiness

### **Hafod – Cows milk (Wales) Hard**

Made with unpasteurised cows milk from the Ayrshire breed, this cheese is buttery, rich and nutty.

### **Barkham Blue – Cows milk (English) Soft**

This cheese is covered in an attractive natural rustic rind. The deep yellow moist interior is spread with dark blue/green veins.

### **Northumberland Brinkburn – Goats milk (English) Semi-hard**

A mould-ripened cheese which is velvety soft on the palate, light-textured and pleasingly refined.

### **Coquetdale – Cows Milk (England) Semi-hard**

Made in Northumbria, a rich, clean & creamy with a melting texture and a long, fruity finish.

## Dessert Wines

Red Muscadel, Nuy Winery, Worcester, South Africa	£3.95, 75ml	
Muscat de Frontignan, Chateau Peyrade, France	£3.95, 75ml	
Sauternes, Chateau la Fleur D'Or, France, 2010	£6.95, 75ml	£24.95 bottle

## Port

Graham's LBV 2008	£4.00 75ml	£30.00 bottle
Graham's 10 Yr Old Tawny (Served Chilled)	£5.85 75ml	£43.95 bottle
Graham's Quinta Malvedos 2001	£9.80 75ml	£60.00 bottle
Gould Campbell 1980		£62.00 ½ btl

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# The BAY HORSE

## Market Menu

**Available Monday – Thursday 6-9pm**

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

### **Starter**

Leek & potato soup, crème fraîche  
Smoked salmon parfait, tomato gel, beetroot relish  
Black pudding & wild mushroom risotto

### **Main Course**

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.***

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