

The BAY HORSE

Christmas Aperitif: Homemade plum gin topped up with prosecco - £8
Festive Gin & Tonic: Warner Edwards' sloe gin with cranberry & ginger tonic - £6.50

Starters

- Creamed Moules marinère, cider, Bramley apples, pancetta, thyme £12
French black pudding, truffled white bean puree, fig chutney,
ham hock & beans on toast, roasted figs £10
Whitby white crab, devilled crab croquettes wrapped in crispy potato,
cranberry ketchup, English mustard mayonnaise, poached quail's egg £13
Rocking Horse White, Thorne & Daughters, Western Cape, South Africa 2014, 125ml £10
Pressed duck terrine, winter squash, smoked juniper yogurt,
sweet & sour cherries, foie gras, hazelnut granola £10
Roasted king scallops, pickled pear, celeriac remoulade, pressed bacon, toasted cobnuts £14
Chardonnay, La Crema, Sonoma Coast, USA 2013, 125ml £8.50
Cream of parsnip soup, blue cheese bonbons, parsnip crisps, dates wrapped in pancetta £7
Warm smoked eel, winter marinated beetroot, beetroot & horseradish relish,
green herb aioli, beetroot crisps, apple salsa, eel hash cakes £12
Roasted carrot, tarragon & pine nut risotto, goat's cheese & shallot hash cakes £9

Main courses

- Pot roasted chicken breast, wild mushrooms, creamed Brussel sprouts,
mushroom macaroni, braised chicken wings, crispy chicken skin £20
Roasted breast of mallard, duck liver boudin, roasted salsify,
baby leeks, mini duck faggots, damson foam £25
Slow cooked daube of beef, mini Grand reserve beef wellington, smoked pomme puree,
honey roasted piccolo parsnips, green béarnaise, red wine jus £22
Amarone Della Valpolicella, Tenute Fiorbelli, Veneto, Italy 2011, 125ml £11
Pressed belly pork, loin of pork wrapped in Bayonne ham, chervil root puree,
elderberry relish, cavolo nero, toasted hazelnuts £20
Pheasant breast & Parma ham ballotine, roasted celeriac, celeriac puree,
ginger parkin crumb, Doreen's black pudding, pickled redcurrants £22
Shiraz, Art Series, Leeuwin Estate, Margaret River, Australia 2010, 125ml £11.50
28-day matured fillet steak, hand cut chips, herb onion rings, fine bean, truffle mayonnaise, pickled
mushrooms, roast red onion, baby gem, watercress £30
Au poivre or béarnaise sauce £3 supplement
Stone bass, roasted onion, black garlic, onion puree, pomme dauphine,
creamed mussels, chive & garlic foam £24
Pan-fried hake, black squid, crab, giant couscous, sweet potato, yogurt, bouillabaisse £22

Side orders

- Roasted new potatoes with olive oil & thyme £3.50 · Hand cut chips cooked in dripping £3.50
Creamed Brussel sprouts with bacon £3.50 · Roasted 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
Our complete list of allergens is available upon request



The BAY HORSE

Desserts

A tasting of 'Bay Horse' desserts £15

Coffee panna cotta, liquorice ice cream, vanilla poached pear,
coffee cake crumb, blackberry puree £7.50

Red Muscadel, Nuy Winery, Worcester, South Africa, 75ml £3.95

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

Sauternes, Bordeaux Classique, Ginestet, France, 2014, 75ml £6.95

Dark chocolate & caramel bar, peanut butter ice cream,
macarated cinnamon cherries, cherry foam £9

Rice pudding, infused winter fruits, gingerbread doughnuts,
bramble & clotted cream ripple ice cream £9

Gewurztraminer Vendage Tardive Cave, Hunawihl, Alsace, France 2009, 75ml £9.95

Sticky toffee pudding, butterscotch sauce, orange ice cream,
orange custard, walnut crumble £7

Lime cheesecake, caramelised banana, salted caramel, lime gel,
banana cake, banana & lime ice cream £8

White Muscat, Vin Doux, Samos, Greece, 2016 75ml £4.50

Cheeses of your choice, homemade bread, chutney and crackers

First 3 cheeses £12 - additional cheeses £2.50 each

Epoisses - cow's milk (French) soft

Sticky, rind washed, un – pasteurised, pungent and fruity from burgundy.

Wijngaard Goats gouda – goat's milk (Dutch) semi - hard

Wonderfully creamy, delicate, white, well rounded in flavour.

1924- cow & ewe's milk (French) semi - soft

The original Roquefort cheese made before Roquefort got its appellation. Lovely and smooth not as harsh as Roquefort.

Gorwydd Caerphilly - cow's milk (Wales) semi-hard

Fresh, creamy yet crumbly in texture, un – pasteurised with a delicate milky flavour.

Cuddy's cave - cow's milk (English) semi -hard

Named after a nearby cave to the farm, un – pasteurised, matured for 2-3 months develops a rich, spicy yet mellow flavour.

Mimolette - cow's milk (French) hard

Bright orange cheese with a natural rind, brittle, strong nutty flavour.

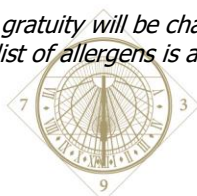
Dessert Wines

Red Muscadel, Nuy Winery, Worcester, South Africa	£3.95 75ml	
White Muscat, Vin Doux, Samos, Greece, 2016	£4.50 75ml	£20.00 bottle
Sauternes, Bordeaux Classique, Ginestet, France, 2014	£6.95 75ml	£25.00 bottle
Gewurztraminer, Vendage Tardive Cave, Hunawihl, Alsace, France, 2009	£9.95 75ml	£70.00 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

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



The BAY HORSE

Market Menu

**Available Monday – Thursday 6-9pm
until 14th December**

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.***

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

