

The BAY HORSE

Market Menu

Available Monday – Thursday 6-9pm

Please note this is just a sample menu

Starter

Black pudding, celeriac remoulade,
pork rillette, wholemeal toast

North Sea fishcake, smoked mackerel parfait,
cucumber jelly, baby beetroot

Braised rabbit & asparagus risotto

Main course

Chicken breast, herb sausage, roast celeriac,
pea & onion fricassee, Madeira jus

Pan fried bream, courgette, buttered kale,
crispy squid, red wine reduction

Pork tenderloin, roast carrot, black pudding,
cavolo nero, red wine jus

Served with potatoes and seasonal vegetables

Dessert

Chocolate delice, rosemary ganache, poached pear, milk ice cream

Rice pudding, strawberry ice cream, hazelnut crumb

Bay Horse cheeseboard, homemade chutney, fruit & crackers
(£4 supplement)

2 courses £22.25

3 courses £27.50

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

Our complete list of allergens is available upon request

A 10% discretionary gratuity will be charged to tables of 6 or more



The BAY HORSE

Dinner Menu

Aperitif: 'Folly' fruit liqueur topped up with prosecco £9
Mocktail: Homemade rhubarb syrup, blackberries & fresh orange topped with Marlish Pink Tonic Water £4.50

Starters

- Pan roasted pigeon breast, French black pudding, baby beetroot, horseradish cream £10.50
Condrieu, E Guigal, Rhone, 125ml, £19.00
- Pan fried sea bream, cured red bream, saffron aioli, baby squid, fennel, dill £13.95
Chardonnay Viognier, Les Gres, Pays D'Oc, France 2016, 125ml, £5.20
- Caramelised scallops, maple glazed pancetta, buttered asparagus, apple & brown butter sauce £14.95
Sancerre, Domaine Charmilles, Loire, France 2016, 125ml, £8.80
- Spring pea soup, crispy hen's egg, merguez sausage £7.50
Voodoo Vixen, Chenin Blanc, Stellenbosch, South Africa, 2017, 125ml, £5.00
- Creamed Scottish mussels, chorizo, tomato, basil, white wine £12.50
Pinot Grigio, Principato, Veneto, Italy 2017, 125ml, £4.60
- Roasted red pepper risotto, crumbled goat's cheese, toasted pine nuts £9.50
Merlot, La Tierra Rocosa, Central Valley, Chile, 2017, 125ml, £4.00
- Rolled ham hock terrine, jersey royal potato & roast garlic salad, pickled lemon zest, white wine jelly £10.50
Pinot Noir, Three Realms, Romania 2017, 125ml, £4.80
- Smoked mackerel parfait, torched mackerel, cucumber jelly, handpicked white crab, squid ink crisp £10.50
Voodoo Vixen, Chenin Blanc, Stellenbosch, South Africa, 2017, 125ml, £5.00

Main courses

- Oven roasted chicken breast, heritage baby carrot, chive pomme puree, rainbow chard, confit chicken dumpling £20.50
Tobelos Blanco, Rioja, Spain 2016, 125ml, £8.20
- Daube of beef, potato, truffle & celeriac rosti, baby onion & pea fricassee, celeriac fondant, onion jam sauce £22.95
Malbec, Inacayal, Mendoza, Argentina 2017, 125ml, £5.20
- Crispy belly pork, sweetcorn & red onion salsa, barbecued kale, jalapeno & cheddar croquette, taco shards £20.50
Pinot Noir, Mount Jefferson Cuvee, Cristom, Oregon, USA 2015, 125ml, £15.00
- English rump of lamb, crispy lamb belly, courgette & basil puree, Dukkah, pickled rhubarb £20.50
Shiraz, Art Series, Leeuwin Estate, Margaret River, Australia 2013, 125ml, £12.00
- 28-day matured fillet steak, braised baby gem, roast tomato ketchup, watercress, goat's cheese & toasted hazelnut salad, herb onion rings, hand cut chips £31
Au poivre or béarnaise sauce £3.50 supplement
Tiganello, Antinori, Tuscany, Italy, 2012, 125ml, £32.00
- Squid ink tempura battered hake, saffron fondant potato, confit peppers, nduja & prawn ravioli, yuzu hollandaise £22.50
Rimo Rosé, Domaine de Rimauresq, Provence, France 2016, 125ml, £8.00
- Fillet of halibut, clam & pancetta risotto, asparagus, salsify puree, brioche & dill croutons £24.50
Sauvignon Blanc, Shy Albatross, New Zealand 2017, 125ml, £6.00
- Whole Dover sole, baby potatoes in anchovy butter, caper beurre noisette, watercress salad £Market price
Rocking Horse White, Thorne & Daughters, South Africa 2015, 125ml, £11.60

Side orders

- New potatoes in anchovy & chive butter £3.50 · Dauphinoise Potatoes £4.50
Creamed peas with pancetta £3.50 · Hand cut chips cooked in dripping £3.50
Charred tenderstem broccoli, toasted almonds & chilli £3.50

