

The BAY HORSE

Fragola Fizz: Prosecco with strawberry liqueur & wild strawberries - £8

Starters

- French black pudding, mortose sausage, sweetcorn puree, Churchill sauce, baby onions, bacon powder £10
- Whitby crab rolled in marinated carrot, roasted Mediterranean prawn, papaya ketchup, Heritage carrots, brown crab mousse £13
- Smoked, scorched mackerel, cucumber, horseradish cream, sauce vierge, Heirloom tomatoes, mackerel pâté £9
- Pressed ham hock terrine, English mustard mayonnaise, foie gras, baby beetroot, apple gel, deep fried quail's egg £10
- Roasted king scallops, broad bean relish, squid aioli, squid hash cake, Jersey Royals, wild garlic puree £14
- Spring pea soup, onion & cheese tortellini, black treacle bread, mustard sausages £7
- Smoked salmon parfait, marinated smoked salmon, mango, chive goats cheese, salmon pomme dauphine, prawn crisp £9
- Smoked haddock & saffron risotto, mini haddock burgers, pork crackling £9

Main courses

- Herb & garlic marinated chicken breast, tenderstem broccoli, slow cooked egg yolk, truffle aioli, pressed chicken wings, roast ballotine of the leg £19
- Roasted loin of lamb, salted braised neck of lamb, macaroni carbonara, merguez sausage, roasted courgette, pear puree £25
- Braised daube of beef, yellow carrot puree, carrot, bacon, fresh peas, Madeira crumb, beef potato cakes, rare roast medallions £22
- Pressed belly pork, salted pork cheek, sweet potato purée, roasted sweet potato, buck wheat, basil Greek yogurt, apricot pie filling £20
- Pan-fried duck breast, duck leg meatloaf, white onion purée, spring onions, cashew nuts, duck meat balls £25
- 28-day matured fillet steak, hand cut chips, herb onion rings, spring salad £30 *Au poivre or béarnaise sauce £3 supplement*
- Coconut crumbed monkfish, curried hollandaise, roasted squash squares, savoury granola, prawn boudin, coriander risotto £24
- Roasted stone bass, giant saffron couscous, chorizo, chorizo aioli, mussel ketchup, pak choi, mussel cream £22

Side orders

- New potatoes in herb butter £3.50 · Creamed peas, smoked bacon & baby gem lettuce £3.50
- Hand cut chips cooked in dripping £3.50 · Roasted carrots, basil & garlic £3.50
- Purple sprouting broccoli, parmesan & pinenuts £3.50 · Dauphinoise potatoes £4.50

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

Our complete list of allergens is available upon request



The BAY HORSE

A tasting of 'Bay Horse' desserts £15

Milk chocolate and orange bar with pistachio sponge, pistachio ice cream and orange gel £7

Caramelised marinated pineapple with coconut parfait,
pineapple doughnuts, green lime sorbet £8

White chocolate mousse, basil macerated strawberries, strawberry sorbet,
white chocolate powder, honey comb crisps £7

Caramelised rice pudding, infused summer berries,
Yogurt & ginger sorbet, hazelnut crumble £7

Sticky toffee pudding with salted caramel sauce, malted ice-cream,
black berry granola, apple foam £7

Crème brûlée, peach sorbet, poached raspberries,
raspberry puree, toasted almonds, almond sponge £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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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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