

The BAY HORSE

Easter Sunday Lunch

Starters

French black pudding, sweetcorn puree, BBQ sweetcorn, Churchill sauce, shallot beignet
Carrot soup, ham hock, apricot & goat's cheese burger
Smoked salmon parfait, marinated heritage beetroot, horseradish, apple salsa,
green apple gel
Potted crab, papaya, black squid, squid crisps, lime & prawn cakes
Spring pea risotto, spinach, pecorino cheese & truffle oil

Main Courses

Roast sirloin of Grand Reserve beef, Yorkshire pudding, roasted red onion, red wine gravy
Roast lamb rump, roasted carrots, merguez sausage, apple gel, mint & onion hash cakes
Pot roasted chicken breast, braised chicken wings, fondant potato, wild garlic,
mushroom puree, fine green beans, garlic & thyme
Pan fried salmon, roasted asparagus, buttered spinach, mustard hollandaise,
green pea foam
Sweet potato pithivier, mustard yoghurt, lime emulsion, roasted sweet potato, curried foam
All served with seasonal vegetables and roast potatoes

Desserts

Sticky toffee pudding, toffee sauce, apple jam, apple & vanilla ice cream
Almond frangipane, blackberry ice cream, macerated blackberries, toasted almonds,
cinnamon custard
Seville orange & goat's curd cheesecake, toasted granola, orange sorbet, honeycomb
Bay Horse cheeseboard, crackers, fruit, homemade chutney

2 courses £27.50 / 3 courses £35

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

