

# The BAY HORSE

**Aperitif: Homemade plum gin topped up with prosecco - £8**  
**Winter 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,  
bacon & beans on toast, roasted figs £10  
Whitby white crab, devilled crab croquettes, crispy potato, squid crisps,  
redcurrant ketchup, English mustard mayonnaise, quail's egg £13  
Pressed ham hock terrine, winter squash, smoked juniper yogurt,  
sweet & sour cherries, hazelnut granola £10  
Carrot soup, pickled carrot ribbons, toasted pine nuts, petit smoked pork & goats' cheese burger £7  
Warm smoked eel, winter marinated beetroot, beetroot & horseradish relish,  
green herb mayonnaise, beetroot crisps, apple salsa, eel hash cakes £12  
Winter game risotto, seared foie gras, spiced, roasted plum, Madeira crumb £9

## Main courses

- Pot roasted chicken breast, wild mushrooms, creamed leeks, mushroom macaroni,  
braised chicken wings, crispy chicken skin £20  
Slow cooked daube of beef, rare beef fillet rolled in green herb crumbs,  
roasted young carrots, caramelised onions, mustard hollandaise £22  
Pressed belly pork, forced Yorkshire rhubarb, salt baked celeriac,  
celeriac puree, pork bon bons £20  
Roast venison loin, duck liver boudin, red wine infused salsify,  
game & cabbage parcel, cavolo nero, blackberry £25  
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

## Salads, sandwiches and platters

- Bay Horse Posh Ploughman's lunch £15      Bay Horse Fisherman's platter £15  
Fillet beef burger, blue cheese, hand cut chips, mixed leaf salad, mustard dressing £12  
BBQ pulled pork brioche, celeriac remoulade, pickled mushroom & watercress salad, hand cut chips £8  
Crispy, sweet chilli beef & rocket salad, toasted sesame seeds, cucumber,  
confit red pepper, soy, honey & lime dressing £9  
Prawn, fine bean & baby gem lettuce salad, soft boiled egg, Yorkshire dressing, croutons, hollandaise  
£8

## Side orders

- Roasted new potatoes with olive oil & thyme £3.50 · Hand cut chips cooked in dripping £3.50  
Creamed Savoy cabbage 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



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## 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, ginger infused forced Yorkshire rhubarb,  
custard doughnut, rhubarb ripple ice cream £9

*Gewurztraminer Vendage Tardive Cave, Hunawihr, 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, Hunawihr, 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



# The BAY HORSE

## Lunch Prix Fixe Menu

**Available Monday-Saturday 12-2.30pm**

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

### Starter

Roast vegetable soup, parsnip crisps, dates in pancetta  
Black pudding & chive risotto

### Main Course

Game suet pie, roast carrot, Doreen's black pudding,  
kale, red wine jus

Pan fried coley, herb gnocchi,  
roast sweet potato, mussel chowder

***Served with Chantenay carrots  
and roast new potatoes***

### Dessert

Chocolate mousse, coffee sponge,  
forced Yorkshire rhubarb, vanilla ice cream

Caramelised rice pudding, macerated winter berries,  
orange ice cream

Epoisses, truffled honey, fruit cake, crackers

**2 courses £16      3 courses £20**

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

