

The BAY HORSE

Lunch Prix Fixe Menu

Available Monday to Saturday 12:00pm - 2:30pm

Please note this is just a sample menu

Starters

French black pudding, fried hen's egg, apple chutney, pork crackling
Smoked salmon parfait, salmon tartare, beetroot relish, horseradish cream, herb aioli

Main Courses

Rump of lamb, Toulouse sausage, roast carrot, tender stem broccoli, red wine jus
Beurre noisette poached coley, roast butternut, pomme dauphine, curly kale, caper dressing

Served with seasonal vegetable and potatoes

Dessert

Basil panna cotta, strawberries, strawberry ice cream
Chocolate tart, chocolate mousse, salted caramel, vanilla ice cream

2-courses £16.00 / 3-courses £20.00

Our complete list of allergens is available upon request
For a £10 supplement enjoy matched wines with your starter & main course.



The BAY HORSE

Lunch Menu

Starters

French black pudding, leeks, pork shoulder terrine, pickled pear, pork powder, Madeira jus £10
Hand-picked Whitby crab, kohlrabi, seaweed, smoked cod roe crisp £13.50

Red Thai curried mussels, coconut milk £12

Roast quail breast ballotine, confit quail leg lollipop, fried quail's egg, scorched onion ash £13
Leek & potato soup, slow cooked egg yolk, crisp leek, bacon crumb, leek oil £7

Wild mushroom risotto, truffle & mushroom ravioli £9

Main Courses

Pan roasted chicken breast, crispy chicken wing, roast carrot, parmesan gnocchi £20

Braised beef cheek, pressed meatloaf, butternut squash steak, creamed savoy cabbage, cheddar
croquette £22

Crispy belly pork, pork loin wrapped in Parma ham, rum marinated pineapple, black pudding
crumble £20

Partridge breasts, confit partridge leg, caramelised artichoke, girolle mushrooms, truffle foam £20

28-day matured fillet steak with hand cut chips, crispy onion rings, shallot, green beans & radish
salad £30 Au poivre or béarnaise sauce £3 supplement

Halibut loin, cauliflower florets, saffron potatoes, prawn & lemon ravioli, apple, nut butter sauce £25

Salads & Sandwiches

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 herb oil £3.50 / Creamed cabbage with pancetta & shallots £3.50 /
Hand cut chips cooked in dripping £3.50 / Slow cooked baby carrots with Provençal herbs £3.50
/ Dauphinoise Potatoes £4.50

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

Game may contain shot, a complete list of allergens is available upon request

