

The BAY HORSE

Lunch Prix Fixe Menu

Available Monday-Saturday 12-2.30pm

Please note this is just a sample menu

Starter

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

Braised rabbit & asparagus risotto

Main Course

Chicken breast, roast celeriac, black pudding,
pea & onion fricasee, Madeira jus

Pan fried hake, courgette, buttered kale,
Jersey Royal potato, red wine reduction

Served with seasonal vegetable and potatoes

Dessert

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

Rice pudding, strawberry ice cream, hazelnut crumb

2 courses £16.75 3 courses £21

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

*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*



The BAY HORSE

Lunch 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
Pan fried sea bream, cured red bream, saffron aioli, baby squid, fennel, dill £13.95
Creamed Scottish mussels, chorizo, tomato, basil, white wine £12.50
Rolled ham hock terrine, jersey royal potato & roast garlic salad, pickled lemon zest, white wine jelly £10.50
Spring pea soup, crispy hen's egg, merguez sausage £7.50
Roasted red pepper risotto, crumbled goat's cheese, toasted pine nuts £9.50

Main courses

- Oven roasted chicken breast, heritage baby carrot, chive pomme puree, rainbow chard, confit chicken dumpling £20.50
Crispy belly pork, sweetcorn & red onion salsa, barbecued kale, jalapeno & cheddar croquette, taco shards £20.50
English rump of lamb, crispy lamb belly, courgette & basil puree, Dukkah, pickled rhubarb £20.50
28-day matured fillet steak, braised baby gem, roast tomato ketchup, watercress, goats, cheese & toasted hazelnut salad, herb onion rings £31 *Au poivre or béarnaise sauce £3.50 supplement*
Fillet of halibut, clam & pancetta risotto, asparagus, salsify puree, brioche & dill croutons £24.50
Whole Dover sole, baby potatoes in anchovy butter, caper beurre noisette, watercress salad £Market price

Salads, sandwiches and platters

- Bay Horse Posh Ploughman's lunch £15.50 Bay Horse Fisherman's platter £15.50
Fillet beef burger, blue cheese, hand cut chips, mixed leaf salad, mustard dressing £12.50
BBQ pulled pork brioche, celeriac remoulade, rocket & watercress salad, hand cut chips £8.50
Crispy, sweet chilli beef & rocket salad, toasted sesame seeds, cucumber, confit red pepper, soy, honey & lime dressing £9.50
Prawn, fine bean & baby gem lettuce salad, soft boiled egg, croutons, hollandaise £8.50

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

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