

The BAY HORSE

Aperitif: Strawberry liqueur with wild strawberries, topped up with prosecco - £8

Starters

- Smoked, scorched mackerel, cucumber, horseradish cream, sauce vierge, Heirloom tomatoes, mackerel pâté £9
- 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
- Pressed ham hock terrine, English mustard mayonnaise, foie gras, baby beetroot, apple gel, deep fried quail's egg £10
- 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
- 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
- Roasted loin of lamb, salted braised neck of lamb, macaroni carbonara, Merguez sausage, roasted courgette, pear puree £25
- 28-day matured fillet steak, hand cut chips, herb onion rings, spring salad £30 *Au poivre or béarnaise sauce £3 supplement*
- Roasted stone bass, giant saffron couscous, chorizo, chorizo aioli, mussel ketchup, pak choi, mussel cream £22

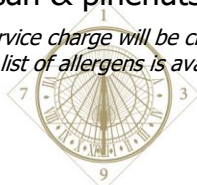
Salads, sandwiches and platters

- 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
- Philly beef brioche, caramelised onions, roasted sweetcorn, homemade Churchill sauce, salad, gaufrette potatoes £7
- Prawn & Marie Rose roll, roast tomatoes, tomato puree, crispy gem lettuce, gaufrette potatoes £7
- Pulled pork salad, baby onions, walnuts, grapes, celery, chicory, yoghurt & lime £9
- Hot smoked salmon salad, couscous, spring vegetables, baby gem, parmesan, bread crisps £9

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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Lunch Prix Fixe Menu

Available Monday – Saturday 12-2.30pm

Please note this is just a sample menu

Starter

Wild mushroom risotto, salted pork croquette
Smoked salmon parfait, beetroot, pomme dauphine

Main Course

Pan roasted pigeon breast, game sausage,
roast onions, carrot, red wine jus
Pan fried salmon, Tenderstem broccoli, roast butternut squash,
garden peas, shellfish & shallot dressing

***Served with broccoli with hollandaise and
potato & mustard crush***

Dessert

Blackcurrant cheesecake, yoghurt sorbet,
mixed berry compote
Chocolate mousse, white chocolate cream, poached rhubarb,
honeycomb, pistachio ice cream

2 courses £15.50 3 courses £19.50

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

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