

The BAY HORSE

Mother's Day Menu

Starters

French black pudding, sweetcorn puree, BBQ sweetcorn,
Churchill sauce & roast onion hash

English pea soup, potted ham hock, manchego cheese, gherkin burger
Smoked kipper pate, marinated heritage beetroot, horseradish, apple salsa,
green apple gel

Potted crab, mango, black squid, squid crisps, prawn cakes

Spring mushroom risotto, pine nuts, goats' cheese, truffle oil

Main courses

Roast sirloin of Grand Reserve beef, Yorkshire pudding, roasted red onion,
horseradish sauce, red wine gravy

Pressed belly pork, apricot & sage sausage roll, celeriac puree, apple compote,
dry apple cider juices

Pot roasted chicken breast, yellow carrot puree, braised chicken wings, fondant potato,
yellow carrot, fine green beans, garlic & thyme gravy

Pan friend salmon, roasted asparagus, buttered spinach, mustard hollandaise,
green pea foam

Sweet potato pithivier, mustard yoghurt, lime emulsion, roasted sweet potatoes,
curried foam

All served with seasonal vegetables and roast potatoes

Desserts

Caramelised rice pudding, plum & cinnamon ripple ice cream, plum jam

Almond frangipane, bramble ice cream, dark chocolate mousse, toasted almonds,
blood orange custard

New season poached rhubarb, goats' curd cheesecake, toasted granola,
rhubarb sorbet, honeycomb

Bay Horse cheeseboard, crackers, fruit, homemade chutney - £4 supplement

3-courses £35

Our complete list of allergens is available upon request
A 10% optional service charge will be added to your bill

