

# The BAY HORSE

## Valentine's Menu

### Starters

Cream of chicken soup, glazed wild mushrooms, deep fried egg yolk,  
crispy celery leaves, brioche croutons

Smoked salmon parfait, hot poached smoked salmon, warm asparagus,  
green hollandaise, pickled carrot ribbons

French black pudding, mustard yoghurt, sweet potato ketchup, sweet potato crisps,  
apple salsa, bacon beignets

White crab, devilled crab croquettes, crispy potato, black squid powder,  
redcurrant relish, squid crisps

Marinated Heritage beetroot, goats' curd, pickled walnuts, beetroot tartar,  
beetroot foam, balsamic, herb oil

### Main courses

Pot roasted chicken breast, creamed leeks, mushroom macaroni,  
braised chicken wings, crispy chicken skin

Slow cooked daube of beef, mini marinated rump steak, yellow carrot,  
crispy shallot rings, shallot puree, truffled mashed potato

Pan roasted seabass, bouillabaisse mayonnaise, buttered spinach,  
beer battered scampi, saffron, spring onion & clam velouté

Pressed belly pork, forced Yorkshire rhubarb relish, salt baked celeriac,  
celeriac puree, pork bon bons

Roasted squash wellington, pickled onions, whipped gorgonzola, crème fraîche,  
butternut squash broth, spinach, garlic foam

*Served with mixed vegetables and roast new potatoes*

### Desserts

White chocolate mousse, strawberry jelly, pistachio ice cream,  
macarated strawberries, pistachio crumb

Caramelised rice pudding, vanilla & ginger snap ice cream,  
new season rhubarb doughnuts

Dark chocolate fondant, peanut butter parfait, black cherries,  
dark chocolate cake crumbs, orange foam

A tasting of Bay Horse desserts (for 2 to share)

French & English cheeses, crackers, fruit, pear & apple chutney

**3 courses £45**

*Our complete list of allergens is available upon request*

**A 10% optional service charge will be added to your bill**

