

# The BAY HORSE

## Dinner Menu

Bay horse bread & butter: Sundried tomato & basil brioche, date & pecan wholemeal and olive oil & sea salt whipped butter

Oysters: served with shallot vinegar, tabasco & lemon - £15 per half dozen

## Starters

Spring carrot velouté, merguez sausage, wild garlic pesto, pickled carrots, toasted hazelnuts, yogurt - £7.95

Smoked salmon parfait, smoked salmon roulade, toasted brioche, beetroot & sauce gribiche - £11.50

Whitby white crab, green apple gel, pickled apple, crispy King prawn mousse, brown crab puree - £13.50

French black pudding, celeriac ketchup, apricot relish, ham hock beignets, celeriac & bacon remoulade, pistachio crumb - £11.50

North Sea fish & herb pancake, English mustard thermidor - £9.95

Smoked haddock, apple & flat leaf parsley soufflé, aged gruyere cheese cream - £9.00

Slow cooked quail, roasted English asparagus & broad bean risotto, shiitake mushrooms, shaved cured duck egg - £8.50

Roasted King scallops, curried pear dressing, crème fraîche, curried granola, salted crispy pork skin, cucumber salad, cucumber ketchup - £15.95



# The BAY HORSE

## Main Courses

Roasted rump of lamb, spiced Moroccan potato pave, rolled salted lamb belly, summer squash, apple & mint jelly, sour cream, lamb crumb - £25.50

Slow cooked sticky beef, roasted garlic heritage carrot, courgette & bacon puree, roasted courgette & chive ribbons, beef medallions, pomme soufflé - £24.95

Butter poached chicken breast, sweetcorn puree, pork knuckle & mustard ravioli, roasted shallots, potato & roasted onion rosti, savoury crumble - £21.95

28-day matured fillet steak, dripping chips, tomato ketchup, mushroom duxelle, toasted peanut, goats' cheese, rocket & shallot salad, herb onion rings £34.00 Au poivre or bearnaise sauce - £3.75

Pressed belly pork, spinach & bacon macaroni, Doreen's black pudding, Yorkshire rhubarb gel, rhubarb compote, Irish cabbage - £21.95

Duck confit, English pea & bacon cassoulet, foie gras, warm pressed duck terrine, trumpet mushrooms, white truffle & parsley cream - £23.95

Monkfish wrapped in Parma ham, mussel & coriander velouté, rouille, roasted sweet potato puree, spring onion cous cous, harissa dressing - £25.00

Pan roasted halibut, squid risotto, tenderstem broccoli, broccoli & basil puree, squid & parsley cream, shellfish croquettes - £26.95

Tournedos Rossini, fillet steak, potato rosti, spinach, foie gras, truffle jus - £35.00

## Side Orders

Creamed spinach with crispy bacon & mustard - £3.95

Dripping chips - £3.95

Dauphinoise potatoes £4.95

Garlic & thyme new potatoes - £3.95

Glazed basil & orange carrots £3.95

Broccoli & hollandaise - £3.95



# The BAY HORSE

## Desserts

Tasting plate – a little taste of each dessert on the menu - £17

Peanut parfait, salted caramel, macerated raspberries, milk ice cream, dark chocolate mousse, raspberry foam - £9

Caramelised rice pudding, infused blackberries, orange sorbet, hazelnut tuille - £9

Sticky toffee pudding, plum ripple ice cream, vanilla meringue, toasted almonds, plum & vanilla puree - £9

Passion fruit tart, coconut sorbet, roasted pineapple, pineapple custard doughnuts, toasted coconut - £9

White chocolate delice, ginger sponge, ginger crumble, cheesecake ice cream, poached strawberries - £9

### French cheeseboard, consisting of:

Munster – with a smooth consistency, strong aroma and is sweet & rich in flavour.  
*(French, Soft, Cow's milk)*

Beaufort – A firm, pale yellow cheese with a smooth & creamy texture.  
*(France, Firm, Cow's milk)*

Bleu d'Auvergne – A creamy & smooth blue cheese with buttery, herbaceous flavours.  
*(France, Semi-soft, Cow's milk)*

Served with crackers, breads, homemade chutney & truffle honey - £12

*Our complete list of allergens is available upon request*  
**A 10% discretionary service charge will be charged to tables of 6 or more**



# The BAY HORSE

## Dessert Wine & Port

	75ml	Bottle
<b>110.</b> Red Muscadel, Nuy Winery, Worcester, South Africa 700ml <i>Light red in colour, perfect with chocolate or cheese.</i>	£3.95	£35.00
<b>111.</b> White Muscat, Vin Doux, Samos, Greece, 2016 375ml <i>A classic expression of Muscat, this is one of the most nuanced &amp; balanced dessert wines.</i>	£4.50	£20.00
<b>112.</b> Sauternes, Bordeaux Classique, Ginestet, France, 2014 500ml <i>The finest dessert wine. This sublime sweet wine goes well with creamy, rich deserts.</i>	£7.35	£25.00
<b>120.</b> Graham's LBV 2012 <i>Try with chocolate desserts or will match with most cheese.</i>	£4.00	£30.00
<b>121.</b> Graham's 10-Year-Old Tawny (Served Chilled) <i>To be enjoyed slightly chilled.</i>	£5.85	£42.00
<b>122.</b> Graham's Quinta Malvedos 2004 <i>It pairs wonderfully with chocolate mousse or simply a great way to finish a meal.</i>	£9.80	£52.00



# The BAY HORSE

## Market Menu

Available Monday to Thursday

### Starters

Pork rilette, black pudding, crispy pork skin & wild garlic pesto  
Pan fried mackerel, horseradish cream, beetroot, squid crisp  
Spinach & cheddar cheese souffle

### Main Courses

Pork tenderloin wrapped in Parma ham, Doreen's black pudding, roast celeriac, red wine jus  
Pan fried coley, purple potato, roast courgette, mussel beurre blanc  
Marinated chicken breast, carrot, tenderstem broccoli, herb sausage, potato rosti, Madeira jus  
*Served with seasonal vegetable and potatoes*

### Dessert

Coffee panna cotta, chocolate sponge, forest fruit sorbet  
Vanilla & peach cheesecake, macerated raspberries, peach sorbet, vanilla meringue  
Yorkshire Blue cheese, Grapes, truffled honey, crackers

**2-courses £24.00 / 3-courses £30.00**

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