

The BAY HORSE

Lunch Menu

Bay horse bread & butter: Smoked bacon and shallot brioche, black treacle and hazelnut wholemeal and olive oil & sea salt whipped butter

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

Starters

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

Potted salmon on herb brioche, beetroot carpaccio, salmon parfait, sauce gribiche and crispy quail's eggs - £11.50

Whitby white crab, green apple gel, pickled apple, crispy King prawn roulade, apple salsa - £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



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Main Courses

Roasted rump of lamb, spiced Moroccan potato pave, rolled salted lamb belly, apple & mint jelly, sour cream, tomato ketchup, lamb crumble - £25.50

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

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

28-day matured fillet steak, dripping chips, caramelised shallots, mushroom ketchup, 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

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



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Light Lunches

Bay Horse Posh Ploughman's platter - £16.50

Bay Horse Fisherman's platter - £16.50

Fillet beef burger, blue cheese, hand cut chips, mixed leaf salad, mustard dressing - £13.75

Desserts

Tasting plate - a little taste of each dessert on the menu - £17.00

Peanut parfait, salted caramel, macerated raspberries, milk ice cream, dark chocolate mousse, raspberry foam - £9.00

Caramelised rice pudding, infused blackberries, orange sorbet, hazelnut tuille - £9.00

Sticky toffee pudding, plum ripple ice cream, vanilla meringue, toasted almonds, plum & vanilla puree - £9.00

Passion fruit tart, coconut sorbet, roasted pineapple, pineapple custard doughnuts, toasted coconut - £9.00

Set white chocolate ginger sponge, ginger crumble, cheesecake ice cream, poached strawberries - £9.00

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 - £14.00



The BAY HORSE

Lunch Prix Fixe Menu

Available Monday to Saturday

Starters

Pan fried sea bass, crab mayonnaise, beetroot puree
Leek & potato soup, whipped goats' cheese, pea shoots

Main Courses

Chicken leg ballotine, Doreen's black pudding, sweet potato, Madeira jus
Pan fried bream, roast carrot, samphire, mussel beurre, blanc
Served with seasonal vegetable and potatoes

Dessert

Sticky toffee pudding, macerated blackberries, vanilla ice cream
Caramelised poached pear, biscuit crumb, crème patisserie, pear sorbet

2-courses £16.75 / 3-courses £21.00

Our complete list of allergens is available upon request

A 10% discretionary service charge will be charged to tables of 6 or more

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