

# The BAY HORSE

*Aperitif: Homemade plum gin topped up with prosecco - £8*

*Winter Gin & Tonic: Warner Edwards' sloe gin with cranberry & ginger tonic - £6.50*

## Starters

Creamed Moules marinère, cider, Bramley apples, pancetta, thyme £12

French black pudding, truffled white bean puree, fig chutney,  
bacon & beans on toast, roasted figs £10

Whitby white crab, devilled crab croquettes, crispy potato, squid crisps,  
redcurrant ketchup, English mustard mayonnaise, quail's egg £13

*Rocking Horse White, Thorne & Daughters, Western Cape, South Africa 2014, 125ml £10*

Pressed ham hock terrine, winter squash, smoked juniper yogurt,  
sweet & sour cherries, hazelnut granola £10

Roasted king scallops, pickled pear, celeriac remoulade, pressed belly pork, toasted cobnuts £14

*Chardonnay, La Crema, Sonoma Coast, USA 2013, 125ml £8.50*

Carrot soup, pickled carrot ribbons, toasted pine nuts, petit pork & goats' cheese burger £7

Warm smoked eel, winter marinated beetroot, beetroot & horseradish relish,  
green herb mayonnaise, beetroot crisps, apple salsa, eel hash cakes £12

Winter game risotto, seared foie gras, spiced, roasted plum, Madeira crumb £9

## Main courses

Pot roasted chicken breast, wild mushrooms, creamed leeks, mushroom macaroni,  
braised chicken wings, crispy chicken skin £20

Roasted breast of mallard, duck liver boudin, roasted salsify,  
mini duck faggots, cavolo nero, blackberry £25

*Amarone Della Valpolicella, Tenute Fiorbelli, Veneto, Italy 2011, 125ml £11*

Slow cooked daube of beef, rare beef fillet rolled in green herb crumbs,  
roasted young carrots, caramelised onions, mustard hollandaise £22

Pressed belly pork, forced Yorkshire rhubarb, salt baked celeriac,  
celeriace puree, pork bon bons £20

Pheasant breast & Parma ham, ginger crumb, Doreen's black pudding,  
elderberry puree, piccolo parsnips £19

*Shiraz, Art Series, Leeuwin Estate, Margaret River, Australia 2010, 125ml £11.50*

28-day matured fillet steak, hand cut chips, herb onion rings, fine bean, truffle mayonnaise,  
pickled mushrooms, roast red onion, baby gem, watercress £30

*Au poivre or béarnaise sauce £3 supplement*

Stone bass, roasted onion, black garlic, onion puree, pomme dauphine,  
creamed mussels, chive & garlic foam £24

Pan-fried hake, black squid aioli, giant couscous, sweet potato,  
coriander yogurt, sweet potato broth £22

## Side orders

Roasted new potatoes with olive oil & thyme £3.50 · Hand cut chips cooked in dripping £3.50

Creamed Savoy cabbage with bacon £3.50 · Roasted parsnips with parmesan & parsley £3.50

Slow cooked baby carrots infused with garlic & rosemary £3.50 · Dauphinoise potatoes £4.50

*A 10% discretionary gratuity will be charged to tables of 6 or more*

*Our complete list of allergens is available upon request*



# The BAY HORSE

## Desserts

A tasting of 'Bay Horse' desserts £15

Coffee panna cotta, liquorice ice cream, vanilla poached pear,  
coffee cake crumb, blackberry puree £7.50

*Red Muscadel, Nuy Winery, Worcester, South Africa, 75ml £3.95*

Cox's apple galette, crème patisserie, brown butter ice cream,  
marinated raisins, pecan crumble, green apple gel £8

*Sauternes, Bordeaux Classique, Ginestet, France, 2014, 75ml £6.95*

Dark chocolate & caramel bar, peanut butter ice cream,  
macarated cinnamon cherries, cherry foam £9

Rice pudding, ginger infused forced Yorkshire rhubarb,  
custard doughnut, rhubarb ripple ice cream £9

*Gewurztraminer Vendage Tardive Cave, Hunawihl, Alsace, France 2009, 75ml £9.95*

Sticky toffee pudding, butterscotch sauce, orange ice cream,  
orange custard, walnut crumble £7

Lime cheesecake, caramelised banana, salted caramel, lime gel,  
banana cake, banana & lime ice cream £8

*White Muscat, Vin Doux, Samos, Greece, 2016 75ml £4.50*

Cheeses of your choice, homemade bread, chutney and crackers

First 3 cheeses £12 - additional cheeses £2.50 each

### **Epoisses - cow's milk (French) soft**

Sticky, rind washed, un – pasteurised, pungent and fruity from burgundy.

### **Wijngaard Goats gouda – goat's milk (Dutch) semi - hard**

Wonderfully creamy, delicate, white, well rounded in flavour.

### **1924- cow & ewe's milk (French) semi - soft**

The original Roquefort cheese made before Roquefort got its appellation. Lovely and smooth not as harsh as Roquefort.

### **Gorwydd Caerphilly - cow's milk (Wales) semi-hard**

Fresh, creamy yet crumbly in texture, un – pasteurised with a delicate milky flavour.

### **Cuddy's cave - cow's milk (English) semi -hard**

Named after a nearby cave to the farm, un – pasteurised, matured for 2-3 months develops a rich, spicy yet mellow flavour.

### **Mimolette - cow's milk (French) hard**

Bright orange cheese with a natural rind, brittle, strong nutty flavour.

## Dessert Wines

Red Muscadel, Nuy Winery, Worcester, South Africa	£3.95 75ml	
White Muscat, Vin Doux, Samos, Greece, 2016	£4.50 75ml	£20.00 bottle
Sauternes, Bordeaux Classique, Ginestet, France, 2014	£6.95 75ml	£25.00 bottle
Gewurztraminer, Vendage Tardive Cave, Hunawihl, Alsace, France, 2009	£9.95 75ml	£70.00 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

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# The BAY HORSE

## Market Menu

**Available Monday – Thursday 6-9pm**

**Please note this is just a sample menu**

### **Starter**

Leek & potato soup, crème fraîche  
Smoked salmon parfait, tomato gel, beetroot relish  
Black pudding & wild mushroom risotto

### **Main Course**

Pan roasted pigeon breast, pressed pancetta,  
roast onions, carrot, red wine jus  
Pan fried salmon, Tenderstem broccoli, roast butternut squash,  
garden peas, shellfish & shallot dressing  
Rump of lamb, broad beans, Doreen's black pudding,  
wild mushrooms, wild garlic sauce  
***Served with broccoli hollandaise  
and potato & mustard crush***

### **Dessert**

Blackcurrant cheesecake, yoghurt sorbet, mixed berry compote  
Chocolate mousse, white chocolate cream, poached rhubarb,  
honeycomb, pistachio ice cream  
Bay Horse cheeseboard, crackers, homemade bread, chutney

**2 courses £21.50**

**3 courses £26.50**

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

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