

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
Pressed ham hock terrine, winter squash, smoked juniper yogurt,
sweet & sour cherries, hazelnut granola £10
Carrot soup, pickled carrot ribbons, toasted pine nuts, petit smoked 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
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
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

Salads, sandwiches and platters

- Bay Horse Posh Ploughman's lunch £15 Bay Horse Fisherman's platter £15
Fillet beef burger, blue cheese, hand cut chips, mixed leaf salad, mustard dressing £12
BBQ pulled pork brioche, celeriac remoulade, pickled mushroom & watercress salad, hand cut chips £8
Crispy, sweet chilli beef & rocket salad, toasted sesame seeds, cucumber,
confit red pepper, soy, honey & lime dressing £9
Prawn, fine bean & baby gem lettuce salad, soft boiled egg, Yorkshire dressing, croutons, hollandaise £8

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
Game may contain shot, a complete list of allergens is available upon request



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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, Hunawihr, 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, Hunawihr, 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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Lunch Prix Fixe Menu

Available Monday-Saturday 12-2.30pm

Please note this is just a sample menu

Starter

Roast vegetable soup, parsnip crisps, dates in pancetta
Black pudding & chive risotto

Main Course

Game suet pie, roast carrot, Doreen's black pudding,
kale, red wine jus

Pan fried coley, herb gnocchi,
roast sweet potato, mussel chowder

***Served with Chantenay carrots
and roast new potatoes***

Dessert

Chocolate mousse, coffee sponge,
forced Yorkshire rhubarb, vanilla ice cream

Caramelised rice pudding, macerated winter berries,
orange ice cream

Epoisses, truffled honey, fruit cake, crackers

2 courses £16 3 courses £20

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

