



# The BAY HORSE



## Caprese Salad

heirloom tomatoes, buffalo mozzarella, basil pesto with rocket and balsamic (gf) ⑤

## Korean Spiced Hot Wings (pgf)

## Stuffed Portobello Mushrooms

Portobello mushrooms stuffed with homemade thyme ricotta and served with chimichurri ⑤

## Smoked Mackerel Pâté

with pickled cucumber ribbons, dill crème fraiche and sour dough croûtes (pgf)

## Lamb Wellington

served with sautéed broad beans, English peas & bacon pieces, basil mash potatoes, chantenay carrots and a lamb sauce

## Herb Crusted Pork Tenderloin

with champ mashed potato, black pudding beignet, tenderstem broccoli and a wholegrain mustard sauce

## Sea Trout

with watercress puree, crushed Jersey Royal potatoes, asparagus, samphire, citrus gel and red vein sorrel (gf)

## Chicken Ballotine

succulent chicken stuffed with a chicken, bacon and thyme mousse, wrapped with parma ham and served with Roscoff onion, dauphinoise potato, truffled leeks & broccoli and a chicken sauce (gf)

## Teriyaki Beef

marinated flat iron steak served with wok fried egg noodles, peppers and pak choi bound in yakisoba sauce (pgf)

## Wild Mushroom & Truffle Risotto

with parmesan shavings (gf) ⑤

## 10oz Sirloin

cooked to your liking with grilled vine tomatoes, mushrooms, watercress and hand cut chips or fries (gf)

*Make it a surf & turf*, add garlic King prawns

## 10oz Bacon Chop

served with fried egg, pineapple, watercress and hand cut chips or fries (gf)

## Sauces

peppercorn, blue cheese, garlic butter, gravy (gf)

## Hand Cut Chips (gf)

## Skin-on-Fries (gf)

## Halloumi Fries (gf)

## Garlic Bread (pgf)

## Garlic Bread with Cheese (pgf)

## Bay Mess

crunchy meringue, Chantilly cream and seasonal berries (gf) ⑤

## Rhubarb & Custard Panna Cotta

rhubarb textures, oat crumble and rhubarb ice cream ⑤

## Strawberry & White Chocolate Tart

with caramac and vanilla ice cream ⑤

## Sticky Toffee Pudding

drizzled in homemade toffee sauce served with vanilla ice cream ⑤

## Sunday Roast *Sundays Only in addition to our main menu*

roast top loin of beef, honey glazed roast ham or locally sourced roast lamb with seasonal vegetables, mashed carrot & swede, honey roasted carrots and parsnips, cauliflower cheese, mashed potatoes, roast potatoes, homemade stuffing, rich stock gravy & homemade Yorkshire pudding

*Beef or Ham* £16.95

*Lamb* £18.95

*All Three* £20.95

## Starters

£7.25 **Duck Pancakes** £7.95  
confit duck leg with pickled Asian salad served with hoisin and plum chutney

£7.00 **Tempura King Prawns** £8.95  
with sriracha mayo (pgf)

£7.00 **Ham Hock Bon Bons** £7.25  
with caramelised apple puree, pickled granny smiths and a watercress & hazelnut dressing

£6.75 **Soup of the Day** £5.95  
with crusty bread & butter (pgf) ⑤

## Mains

£24.95 **Tomato & Chilli Arrabbiata Linguini (pgf) ⑤** £13.95  
add King prawns £4.00  
add Chicken £3.00

£16.95 **Pan Fried Seabass** £19.50  
served with roasted Mediterranean vegetables and a cherry tomato & lemongrass butter sauce, topped with asparagus shavings (gf)

£18.00 **Cheese & Onion Pie** £13.95  
a blend of cheeses with caramelised onions in hot water pastry, baked beans and a choice of; chips or mashed potato ⑤

£16.95 **Chicken & Ham Hock Pie** £15.95  
slow braised ham hock and tender pieces of chicken breast in a rich sauce encased in hot water pastry and served with petit pois à la française & bacon pieces and a choice of; chips or mashed potato

£18.95 **Fish & Chips** £9.95/£14.25  
beer battered fish with hand cut chips and mushy peas (pgf)

£14.95 **Chicken Caesar Salad** £13.95  
chargrilled chicken breast, gem lettuce, parma ham, croutes, anchovies, hens egg, parmesan and a Caesar dressing (pgf)

## From The Grill

£23.95 **Bay Horse Burger** £13.00  
8oz prime homemade burger with lettuce, tomato and relish served with coleslaw and skin-on-fries (pgf)

£4.00 add smoked pancetta £2.00

£14.95 add Lancashire cheese £1.50

£2.50 **Buttermilk Chicken Burger** £13.95  
home breaded buttermilk chicken breast with gem lettuce, tomato and peri peri mayo with coleslaw and skin-on-fries

## Sides

£3.95 **Dressed House Salad (gf)** £3.95

£3.95 **Seasonal Vegetables (gf)** £3.95

£4.95 **Dauphinoise Potato (gf)** £3.95

£2.95 **Gravy & Sauces (gf)** £2.50

£3.95

## Desserts

£6.25 **Cappuccino Crème Brûlée** £7.25  
served with a palmier cookie ⑤

£7.00 **Raspberry Summer Pudding** £7.00  
with vanilla crème fraîche ⑤

£7.50 **Ice Cream/Sorbet (gf) ⑤** £1.50 per scoop

£6.75 **Local Cheese Board** £7.95  
Lancashire bomber, Garstang blue cheese, Kidderton ash goats cheese, with chutney, biscuits and celery ⑤

**Vegetarian and Vegan menu available separately**

*Please inform us if anyone in your party has a food allergy before ordering.*

(pgf) - can be prepared gluten free | (gf) - gluten free | ⑤ - vegetarian

*'We don't serve fast food, we serve good food as fast as we can'*

Meals are made fresh to order