



# The BAY HORSE



## Vegetarian & Vegan

### Starters

<b>Caprese Salad</b> heirloom tomatoes, buffalo mozzarella, basil pesto with rocket and balsamic (gf) ①	£7.25	<b>Tempura Vegetables</b> served with homemade sweet chilli sauce (ve)	£6.75
<b>Sesame Tofu Bites</b> in a miso & soy glaze with pickled Asian salad (pgf) (ve)	£6.50	<b>Goujons</b> beer battered banana blossom and vegan mayo (pgf) (ve)	£6.25
<b>Stuffed Portobello Mushrooms</b> Portobello mushrooms stuffed with homemade thyme ricotta and served with chimichurri ①	£7.00	<b>Soup of the Day</b> with crusty bread & butter (pgf) ①	£5.95

### Mains

<b>Tomato Linguine</b> with tomato arrabbiata, cherry tomatoes and rocket (pgf) (ve)	£13.95	<b>Vegan Saag Mangalore Chickpea Pie</b> packed full of mushrooms, cauliflower, chickpeas and lentils, perfectly blended with spices, topped with a rich flaky pastry and served with seasonal vegetables and chips (ve)	£15.95
<b>Fish and chips</b> beer battered banana blossom with hand cut chips and mushy peas (pgf) (ve)	£9.95/£14.25	<b>Cajun Spice Sweet Potato Roulade</b> Cajun flavoured sweet potato roulade, filled with cream cheese and a sweet and spicy red pepper and red onion Cajun flavoured chutney served with seasonal vegetables and chips (gf) (ve)	£14.95
<b>Beetroot &amp; Goats Cheese Salad</b> pickled candied beetroot, rocket and toasted pine nuts with aged balsamic dressing (gf) ①	£10.95	<b>Cheese &amp; Onion Pie</b> a blend of cheeses with caramelised onions in hot water pastry, baked beans and a choice of; chips or mashed potato ①	£13.95
<b>Wild Mushroom &amp; Truffle Risotto</b> with parmesan shavings (gf) ①	£14.95		

### Sides

<b>Hand Cut Chips</b> (gf) ①	£3.95	<b>Garlic Bread with Cheese</b> (pgf) ①	£3.95
<b>Skin-on-Fries</b> (gf) ①	£3.95	<b>Dressed House Salad</b> (gf) (ve)	£3.95
<b>Halloumi Fries</b> ①	£4.95	<b>Seasonal Vegetables</b> (gf) ①	£3.95
<b>Garlic Bread</b> (pgf) ①	£2.95	<b>Gravy &amp; Sauces</b> (gf) ①	£2.50

### Desserts

<b>Bay Mess</b> crunchy meringue, Chantilly cream and seasonal berries (gf) ①	£6.25	<b>Cappuccino Crème Brûlée</b> served with a palmier cookie ①	£7.25
<b>Rhubarb &amp; Custard Panna Cotta</b> rhubarb textures, oat crumble and rhubarb ice cream ①	£7.00	<b>Raspberry Summer Pudding</b> with vanilla crème fraîche ①	£7.00
<b>Strawberry &amp; White Chocolate Tart</b> with caramac and vanilla ice cream ①	£7.50	<b>Sweet Waffle</b> with raspberry & rhubarb ice cream and strawberry sauce (ve)	£7.00
<b>Sticky Toffee Pudding</b> drizzled in homemade toffee sauce served with vanilla ice cream ①	£6.75	<b>Ice Cream/Sorbet</b> (gf) ①	£1.50 per scoop
		<b>Local Cheese Board</b>	£7.95
		Lancashire bomber, Garstang blue cheese, Kidderton ash goats cheese, with chutney, biscuits and celery ①	

#### **Sunday Roast** *Sundays Only in addition to our main menu* ①

nut roast with seasonal vegetables, mashed carrot & swede, honey roasted carrots and parsnips, cauliflower cheese, mash, roast potatoes, rich gravy & homemade Yorkshire pudding

*Nut Roast* £16.95

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

(pgf) - can be prepared gluten free | (gf) - gluten free | ① - vegetarian | (ve) - vegan