



The BAY HORSE



Vegetarian & Vegan

Starters

Caprese Salad heirloom tomatoes, buffalo mozzarella, basil pesto with rocket and balsamic (gf) ⑤	£7.25	Tempura Vegetables served with homemade sweet chilli sauce (ve)	£6.75
Sesame Tofu Bites in a miso & soy glaze with pickled Asian salad (pgf) (ve)	£6.50	Goujons beer battered banana blossom and vegan mayo (pgf) (ve)	£6.25
Stuffed Portobello Mushrooms Portobello mushrooms stuffed with homemade thyme ricotta and served with chimichurri ⑤	£7.00	Soup of the Day with crusty bread & butter (pgf) ⑤	£5.95

Mains

Tomato Linguine with tomato arrabiata, cherry tomatoes and rocket (pgf) (ve)	£13.95	Vegan Saag Mangalore Chickpea Pie 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
Fish and chips beer battered banana blossom with hand cut chips and mushy peas (pgf) (ve)	£9.95/£14.25	Cajun Spice Sweet Potato Roulade 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
Beetroot & Goats Cheese Salad pickled candied beetroot, rocket and toasted pine nuts with aged balsamic dressing (gf) ⑤	£10.95	Cheese & Onion Pie a blend of cheeses with caramelised onions in hot water pastry, baked beans and a choice of; chips or mashed potato ⑤	£13.95
Wild Mushroom & Truffle Risotto with parmesan shavings (gf) ⑤	£14.95		

Sides

Hand Cut Chips (gf) ⑤	£3.95	Garlic Bread with Cheese (pgf) ⑤	£3.95
Skin-on-Fries (gf) ⑤	£3.95	Dressed House Salad (gf) (ve)	£3.95
Halloumi Fries ⑤	£4.95	Seasonal Vegetables (gf) ⑤	£3.95
Garlic Bread (pgf) ⑤	£2.95	Gravy & Sauces (gf) ⑤	£2.50

Desserts

Bay Mess crunchy meringue, Chantilly cream and seasonal berries (gf) ⑤	£6.25	Cappuccino Crème Brûlée served with a palmier cookie ⑤	£7.25
Rhubarb & Custard Panna Cotta rhubarb textures, oat crumble and rhubarb ice cream ⑤	£7.00	Raspberry Summer Pudding with vanilla crème fraîche ⑤	£7.00
Strawberry & White Chocolate Tart with caramac and vanilla ice cream ⑤	£7.50	Sweet Waffle with raspberry & rhubarb ice cream and strawberry sauce (ve)	£7.00
Sticky Toffee Pudding drizzled in homemade toffee sauce served with vanilla ice cream ⑤	£6.75	Ice Cream/Sorbet (gf) ⑤	£1.50 per scoop
		Local Cheese Board	£7.95
		Lancashire bomber, Garstang blue cheese, Kidderton ash goats cheese, with chutney, biscuits and celery ⑤	

Sunday Roast *Sundays Only in addition to our main menu* ⑤

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 | ⑤ - vegetarian | (ve) - vegan