



SAMPLE MENU- Autumn 2017

Basket of bread & local butter £3.00

STARTERS

Parsnip & roast garlic soup with toasted hazelnuts & walnut oil £5.50

Treacle salmon, beetroot & burnt orange £10.00

Black pudding scotch egg with English mustard mayonnaise £8.50

Scallops, crab & prawns, charred lettuce, whisky Marie Rose £12.95

Pork, apricot, bacon & pistachio terrine with celeriac & mustard, sourdough toast £8.75

Venison carpaccio, Blacksticks Blue cheese, toasted pine nuts, blackberries & truffle oil
£14.00

MAIN COURSES

Braised shank of lamb, chestnuts, spiced red cabbage, mashed potato & rosemary £20.00

Black kale, crispy hens egg, celeriac puree, mushrooms, parsley oil & truffle £15.00

Slow cooked maize fed duck legs, grilled figs, puy lentils, mashed potato, duck gravy £18.75

Gilled hake fillet, crushed potatoes, capers, spiced shrimps & cucumber butter £17.50

Dry aged Lancashire beef fillet, creamy peppercorn sauce, roast tomatoes & chips £29.00

Goosnargh chicken breast, king oyster mushroom, bacon, mashed potato, creamy truffled
leeks & cep powder £18.00

OPEN SANDWICHES (Sourdough) – lunchtime only

Roast sirloin of beef (served pink), onion chutney & horseradish £9.00

Chicken & bacon in mayonnaise £8.00

Smoked trout & dill mayonnaise £9.00

Lancashire cheese, red onion & grape chutney £7.00

Soup & a sandwich – served together £12.50

Portion of chips £2.95

Children at the Bay Horse – we are more than happy to provide half portions and simplified versions of many of our dishes - or indeed a plate if your little one is happy to share

Dietary requirements – most of our dishes can be amended if they aren't already suitable- please ask

DESSERTS

Warm orange & almond sponge with vanilla ice cream £7.00

Delicious with Brown Brothers Orange Muscat £3.00 50ml

Panna-cotta with figs, honey, walnuts & blackberries £7.00

Delicious with Tokaji £4.00 50ml

Apricot bread and butter pudding with vanilla ice cream £7.00

Delicious with Sauternes £4.00 50ml

Chocolate torte with salted caramel and caramel ice cream £7.00

Delicious with Elysium Black Muscat £4.00 50ml

Treacle tart with ice cream or cream £7.00

Delicious with Rutherglen Muscat £4.00 50ml

Lancashire cheeses, grape & red onion chutney, celery & biscuits £9.00
Ice cream available by the scoop – 1 scoop £2.50, 2 scoop £5.00, 3 scoop £7.00

Dessert Wine Trio – your choice for £10.00

Please make us aware of any allergies you may have. Our kitchen processes all of the main 14 allergen ingredients: celery, cereals - gluten, crustaceans, eggs, fish, lupin (flour), milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya & sulphur dioxide found in dried fruits, wine & soft drinks. We will endeavour to make sure your dish doesn't contain an allergen but cannot guarantee it.

COFFEE

Coffee/Cappuccino/Latte £2.75

Espresso £2.50

Double Espresso £3.00

Mocha £3.50

Irish & other liqueur coffee £5.75

English breakfast tea/Earl Grey £2.00

Fruit and herbal teas £2.00

Hot chocolate £3.75

Gratuities go directly to all of our staff, in full, at the end of each month.

All prices are inclusive of 20% VAT

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