

Bread & butter 3

Black pudding scotch egg, English mustard mayonnaise 8.50
Rabbit terrine, mustard, pickled kohlrabi 9
Carrot, cheddar cheese, hazelnuts, tarragon oil 8.5
Beetroot soup, sour cream & toasted pumpkin seeds 6
Treacle salmon, fennel salad, beetroot mayonnaise, crispy egg 10
Mulled pear, Blackstick's blue cheese, walnut & chicory salad 8.75
Shell on prawns, malt whisky Marie Rose sauce 9

Goosnargh duck legs, cider lentils, sauté potatoes, kale 18.75
Roast chicken, mash, leek, mushrooms, tarragon & mustard butter 18
Rack of lamb, fine beans, anchovy, lamb fat potatoes (served pink) 24
Bream fillet, cauliflower puree, almonds, grapefruit & seaweed butter 18
Aubergine, roast tomatoes, wheat berries, soya, toasted yeast, parsley 15
Beef fillet, chips, tomatoes, pepper sauce 29
Tenderstem broccoli, courgette, crispy goats cheese, kale pesto 15

Blackberry crème brulee, home-made blackberry ice cream 8
Chocolate torte with caramel ice cream 8
Poached pear, toasted almonds, caramel, vanilla ice cream 8
Warm orange & almond cake with vanilla ice cream 8
Vanilla panna-cotta, honeyed figs & blackberries 8
Apricot bread & butter pudding, cream or ice cream 8
Lancashire cheese board, chutney, biscuits 10

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
Iced coffee	££2.75
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

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

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