



Takeaway Menu

Celeriac & pear soup, cep oil £5 (chilled takeaway £3.5)

Crab parfait, Bloody Mary jelly £10

Black pudding scotch egg, English mustard mayo £7

Corned beef & blue cheese terrine, onion marmalade, capers & gherkins £7

Smoked salmon, pickled beetroot, dill crème fraiche £10

Goosnargh chicken breast, haggis, Malt Whisky & mustard sauce, mashed potato £15.5

Fillet of beef, peppercorn sauce, Pommes Anna £26

Cod loin gratin, mashed potato, Lancashire cheese, leeks & white wine £15

Beetroot risotto, toasted hazelnuts, pesto & crumbled goats cheese £12

Slow cooked duck legs, spiced red cabbage, port sauce £16

Children's roast chicken, mash, peas & gravy £7

All of the above main course dishes are available to collect and 'finish at home' at your convenience with a discount of £2 per dish

Bay Horse Burger & French Fries £13

Rump of Beef Patty or Mushroom (& Garstang Blue Cheese) or Chicken Breast

tomato, lettuce, onion, sweet pickled cucumber, Lancashire cheese, Bay Horse burger sauce

Pommes Anna (sliced potatoes cooked in butter) £4

Mashed potato £4

Seasonal vegetables £4

Apple and blackberry panna cotta with honeyed oats & nuts £6

Poached pear tart, vanilla custard, toasted almonds £6

Chocolate delice with salted caramel and hazelnuts £6

Lancashire cheeses, crackers & chutney £10

Bay Horse Inn Dinner for Two

3 courses for 2 people & one side dish (£10 supplement for beef fillet) £55

Friday 5-8

Saturday 5-8

Sunday 4-7

Please order by email or phone as far in advance as possible, prepayment can be taken but you are welcome to pay on collection



Sunday Menu 4.00pm – 7.00pm

Crab parfait with Bloody Mary jelly

Celeriac & pear soup, cep oil

Corned beef & blue cheese terrine, onion marmalade, capers & gherkins

Smoked salmon, pickled beetroot & dill crème fraiche

Black pudding scotch egg, English mustard mayonnaise

Roast sirloin of beef (cooked pink) mashed potato, roast potatoes, Yorkshire pudding & red wine gravy

Roast chicken breast, stuffing, mashed potato, roast potatoes, Yorkshire pudding & red wine gravy

Beetroot risotto, toasted hazelnuts, rocket pesto & crumbled goats cheese

Cod loin gratin, mashed potato, Lancashire cheese, leeks & white wine

Chocolate delice with salted caramel & hazelnuts

Poached pear tart, vanilla custard, toasted almonds

Apple and blackberry panna cotta with honeyed oats & nuts

Lancashire cheeses, crackers & chutney

2 course £20.00

3 courses £25.00