



Sample Sunday Menu

Country pork, pistachio & apricot terrine, smoked paprika mayonnaise

Celeriac soup, hazelnut, sage & birch syrup (v)

Black pudding scotch egg, English mustard mayo

Smoked salmon, pickled beets, dill crème fraiche

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

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

Baked cod fillet, mussels, wild mushrooms, tarragon butter &

Artichoke, braised beans & lentils, tomatoes & green sauce (v)

All served with a fresh vegetable side dish to share

Sticky toffee pudding & Ice Cream

Apricot & prune bread and butter pudding, vanilla Ice cream

Chocolate Delice, hazelnut praline, toasted hazelnuts & caramel ice cream

Local cheese & Biscuits

2 courses £26.50

3 courses £31.50

Child's starter/dessert £4

Child's main £9

Hot Drinks

Tea £3

Fruit/Herbal Tea £3

Americano £3.75

Latte £3.75

Cappuccino £3.75

Liqueur Coffee £6.5

Hot Chocolate £4.5

Boozy Hot Chocolate £7

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

All prices are inclusive of 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. If you suffer from severe allergies, please let us know as our kitchen does handle all of the main allergens and whilst we endeavor to reduce the chances of cross-contamination, we cannot absolutely guarantee it

Service Times:

Thursday - Saturday 12-2pm & 5-8pm

Sunday 12-6pm