

Sunday Menu

Beetroot & goats cheese, balsamic dressing, hazelnuts & garden herbs(v)

Local oak smoked salmon, pickled cucumber & dill crème fraiche

Roasted organic tomato & red pepper soup with pomegranate molasses(v)

Pork, apricot & pistachio terrine, caper jam

Black pudding scotch egg, English mustard mayo

Roast dry aged sirloin of beef (served quite pink) mashed potato, roast potatoes,
Yorkshire pudding & red wine gravy

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

Grilled seabass fillet, mashed potato, shrimp, lemon & dill butter

Roasted fennel, red onion & red wine dressing, roast potatoes, mashed potato &
Yorkshire pudding (v)

All served with a seasonal vegetable side dish to share

Sticky toffee pudding & ice cream

Vanilla cheesecake with strawberries & apple crumble ice cream

Warm orange & almond sponge, vanilla ice cream

Chocolate Delice, toasted hazelnuts & pistachio ice cream

Selection of Lancashire cheeses, plum bread & chutney

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:

Sunday 12pm-2-30pm & 5.30pm-7.30pm