

Lunch Menu

Please note this is just a sample menu

Oysters: served with shallot vinegar, tabasco & lemon - £15 per half dozen

Starters

Cream of English pea soup, smoked duck breast, duck hash cake, truffle foam - £7.95

Smoked salmon parfait, smoked salmon terrine, squid crisp, mango ketchup, mango & lime dressing, candied lime, crispy squid - £11.50

French black pudding, pressed smoked pancetta, English mustard mayonnaise, leek and bacon puree, baby leeks, black sesame seed crumble, caramalised apple, Barbecue Leek - £11.50

Matured goats cheese & chive souffle, hazelnut & sundried tomato - £9.00

Spring carrot & walnut risotto, wilted spring onion, merguez sausage, carrot pesto, chive oil, walnut and carrot powder - £8.50

North sea fish and herb pancake, English mustard thermidor - £9.95

Roasted King scallops, curried pear dressing, crème fraîche, curried granola, salted crispy pork skin, cucumber salad, cucumber ketchup - £15.95





Main Courses

Roasted cannon of lamb, salted lamb belly, tapenade, slow roasted tomatoes, olive mayonnaise, spiced tomato ketchup, pesto, Manchego cheese beignet, basil crisps - £25.50

Slow cooked sticky beef, roasted garlic heritage carrot, courgette & bacon puree, roasted courgette & chive ribbons, beef medallions, pomme dauphine - £24.95

Butter poached chicken breast, sweetcorn puree, pork knuckle & mustard ravioli, Doreen's black pudding, potato & roasted onion rosti, savoury crumble - £21.95

28-day matured fillet steak, dripping chips, rocket salad, pea & shallot salad, white onion ketchup, mushroom duxelle, herb onion rings & roasted onion - £34.00

Au poivre or bearnaise sauce - £3.75

Pressed belly pork, chorizo, herb macaroni, blackberry ketchup, chorizo powder, onion puree & roasted shallots - £21.95

Pan roasted stone bass, beetroot cous cous, herb aioli, beetroot puree, shellfish boidin, beetroot carpaccio, olive oil spinach - £26.95

Monkfish wrapped in Parma ham, charcoal Pak choi, broad bean relish, Moroccan yoghurt, marinated baby aubergine, prawn arancini, shellfish crumb & coriander - £25.00

Roast Yorkshire partridge, bread sauce, gaufrette potatoes, celeriac puree, bacon & sausage roll, red currant jelly - £29.50

Light Lunch

Bay Horse Posh Ploughman's platter - £16.50

Bay Horse Fisherman's platter - £16.50

Fillet beef burger, blue cheese, beef dripping chips, chutney, pea & shallot salad - £13.75





Side Orders

Creamed spinach with crispy bacon & mustard £3.95

Dripping chips £3.95

Dauphinoise potatoes £4.95

Garlic & thyme new potatoes £3.95

Glazed basil & orange carrots £3.95

Broccoli & hollandaise £3.95

Our complete list of allergens is available upon request A 10% discretionary gratuity will be charged to all tables

