

Starters

- Soup of the Day** £3.95
Freshly prepared daily, served piping hot with a warm wedge of bread and dairy butter
- Creamy Garlic Mushrooms** £5.25
With a tasty creamy, garlic sauce topped with creamy Lancashire cheese and placed under the grill
- Potato Skins** £4.95
Served with homemade garlic mayo and sweet chilli sauce
- Field Mushrooms and Black Pudding** £5.95
Sat on horseradish mash served with smoked bacon and Dijon mustard sauce
- Pate** £5.95
Homemade silky smooth chicken liver pate with bay horse chutney and brown toast
- Pigeon Breast and Chicken Livers** £6.95
Pan fried with wild mushroom in a brandy and cream sauce served with lightly toast ciabatta
- Corn Beef Hash Stack** £6.50
a bay horse classic and one of my favourite dishes, corn beef hash stack topped with melted creamy Lancashire cheese, soft poached egg served on braised red abbage and brown sauce.
Also great as a main £11.95
- Pan Fried King Scallops** £6.95
Sat on sautéed chorizo sausage and pea mash
- Bread and Olives** £4.95
Calamatti olives served with a warm crusty bread roll and balsamic and oil
- Smoked Salmon and Cream Cheese** £5.95
smoked salmon wrapped around bread sticks and a cream cheese dip served with dressed leaf and lemon
- Salmon and Dill Fishcakes** £5.95
A duo of salmon shcakes served with dressed leaf and homemade dill mayo
- King Prawn Risotto** £6.95
pan fried king prawns and lemon grass risotto dressed with wild rocket and finished with white truffle oil
- Tempura King Prawns** £6.95
King prawns cooked in tempura batter with stir fried vegetables and sweet chilli dressing
- Duck in a Filo Basket** £6.95
a mixture of slow cooked leg and breast of duck, sautéed with spring onions and sweet chilli sauce presented in a crispy filo basket
- Smoked Haddock** £6.95
Grilled smoked haddock topped with Welsh rarebit, served on a thick pea volute
- Spinach and Ricotta Ravioli** £6.95
Four lovely pieces of ravioli sat in a parmesan basket finished with a light cheese sauce
- Mussels** £6.95
Mussel's mariner in a white wine, cream and garlic sauce with a warm wedge of brown bread.
Great as a main, with Bay fries £11.95

Nibbles and sides

- Bay fries £2.55
Proper chips £2.95
Beer battered onion ring tower £1.95
Garlic ciabatta £2.50
Garlic ciabatta with cheese £3.00
Fresh market vegetables £1.50

Desserts

- Dark Chocolate Baileys Tart** £5.95
Oozing with baileys topped with Chantilly cream and finished with fresh berries and raspberry Coulis
- Sticky Toffee Pudding** £5.95
served with rich butterscotch sauce and vanilla ice cream
- Apple Crumble** £4.95
Drizzled with real custard

Mains

- Belly Pork** £13.95
Slowly braised for four hours with a crispy crackling sat on a white bean fricassee, topped with a lightly spiced tomato chutney
- Duck Breast** £14.95
Pan fried duck breast cooked pink or to your liking, served with fondant potatoes, parsnip puree and thyme jus
- Trio of Fish** £15.95
Seabass, salmon and cod served with douchinause potatoes and a wild mushroom souf finished with a creamy parsley butter sauce
- Steak and Ale Pudding** £11.95
Chunky beef and mushroom cooked in Theakston's ale served with mushy peas, proper chips and real gravy
- Pan Fried Fillet of Seabass** £12.95
Sautéed potatoes and chorizo sausage topped with a shallot, white onion and coriander salsa
- Indonesian Chicken Satay** £12.95
Pan fried chicken wrapped in bacon with Lyonnaise potatoes, green beans and a gently spiced creamy satay sauce
- No Name Chicken** £12.95
Strips of chicken breast, Parma ham, with onions and fresh herbs served on penne pasta in a garlic creamy white wine sauce
- 10oz Gammon** £11.95
Served with fresh pineapple, free range fried egg, slow roast tomato and proper chips.
- Trio of Sausages** £10.95
Our butcher's best selection of sausages changed weekly with creamy mash and onion gravy
- Lamb Shank Pie** £14.95
Packed with root veg and rich stock, strips of tender lamb topped with a knotted pastry lid and served with proper chips and fresh market vegetables
- Chicken or Beef Stroganoff** £12.95
Strips of chicken or sirloin steak flamed with brandy, paprika and button mushrooms finished with cream served with steamed basmati rice
- Lamb's Liver** £11.95
Cooked pink or to your liking with crispy bacon, champ mash and served with rich onion gravy
- The Bay whale** £11.95
Beer battered haddock, proper chips, mushy peas and tartar sauce
- Mild Chicken Tika Massala** £12.95
Tender chicken strips in a mild tika sauce, served with basmati rice, garlic Nan, crispy Poppadoms and sweet mango chutney
- The Bay Horse Classic Cheese Pie** £10.95
A deep filled three cheese and onion pie, proper chips and a pea salad
- Wild Mushroom and Goat's Cheese Pancake** ... £11.95
Savoury pancake, filled with wild mushroom and garlic with melted goats cheese and sat on sautéed cream Swede with basil
- Open Beef Wellington** £19.95
7oz Fillet steak sat on a short crust pastry disk and chicken liver pate, topped with mushroom duxelle and topped with truffle oil jus and proper chips
- 8oz Sirloin Steak** £15.95
Served with slow cooked tomato and oven roasted wild mushroom, proper chips and creamy peppercorn sauce
- Poached Haddock Fillet** £11.95
Stuffed with a salmon and prawn mousseline and sat on basil mash and finished with a prawn and parsley butter sauce
- Jam Rolly Polly** £4.95
With lashings of real custard
- Bay Horse Eton Mess** £5.95
Mixed berries, meringue, cream and vanilla ice cream and finished with raspberry Coulis
- Trio of Cheese and Biscuits** £6.95
Brie, Black sticks blue and creamy Lancashire Bomb
Served with Jacobs crackers, celery, grapes, bay horse chutney, dairy butter and dressed leaf
Or sharing platter £10.95

