

# A passion for food

Nestled in the picturesque village of Fence, The Bay Horse Restaurant has miles of rolling hillside on its doorstep, yet is easily accessible by motorway

**A**t The Bay Horse we pride ourselves on not only being a tranquil local drinkers' pub, but also can boast a recently refurbished restaurant area which will comfortably seat 70.

The new investment doesn't stop inside and continues into the lovely new terrace area where there is a dedicated dining area with mood lighting and comfortable chairs.

The same menu runs throughout the venue and chef Daniel Jones has been working tirelessly to source the very best in local produce,

He said, 'It's fantastic for a young chef such as myself to be given the opportunity to head up the kitchen team in such a well known restaurant in a fantastic location.'

Reading through the menu, Beech's of Barrowford 28 day aged Ribeye Steaks and Roasted Pendle Rack of Lamb stand out as classic dishes with a real provenance and contemporary twist.

'We use A.O. Seafood who deliver to us 6 days a week the freshest of fish, direct daily from the markets in Fleetwood. I've used this product in the recipe below for one of our best sellers, the Thai Fish Pie!'

After recently working in Cheshire at a large very well known gastro pub Daniel is back in the area and is keen to reduce food miles. He said "being a local lad it's been great for me to get stuck in and get out and about to see my suppliers, I'm passionate about my food and I know my summer menu which will be available in the next couple of weeks will really let my amazing produce speak for itself!'

Over the coming weeks and months we will be hosting regular outdoor events and fantastic BBQ's. Friday and Saturday evenings are filling up quickly in our restaurant and with live entertainment every Friday from 9pm we would recommend booking to avoid disappointment. ■



Chef Daniel Jones at The Bay Horse

## This Month's Recipe

### Thai Fish Pie

**Serves 4**  
 300g chopped tomatoes  
 1/2 sliced red onion  
 1/2 sliced red pepper  
 1 clove of garlic  
 1 finely sliced red chilli (to taste)  
 20g fresh coriander  
 Salt and freshly ground black pepper  
 Juice of 2 limes  
 Splash of white wine  
 250g diced salmon  
 250g diced cod  
 250g Large fresh water prawns

1 Kilo hot mashed potatoes

#### METHOD

- 1 Gently fry the onions, peppers, chilli and garlic in a touch of olive oil, then add the tomatoes and bring to the boil.
- 2 When the tomatoes have reached the heat, add the fish and cook for 4-6 minutes, then add the prawns, lime juice and wine, cook for a further 2 minutes, I normally check the seasoning at this point, and add the coriander.
- 3 Add the mixture into an ovenproof dish and top with mashed potatoes (which you can put a little bit of chopped soft fresh herb into)
- 4 Bake in a moderate oven at 160 for 8-10 minutes until golden brown, and serve immediately with a dressed salad and some sweet cherry tomatoes!



Use fresh salmon, cod and prawns



Adding the mash potato



Marking the top of the pie



The Bay Horse @ FENCE



twitter.com/bayhorsefence

The Bay Horse, 593 Wheatley Lane Road, Fence, Burnley, BB12 9EP Tel: 01282 613 264