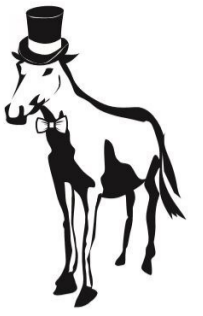


# The Bay Horse

Main Street, Kirk Deighton, LS22 4DZ

[www.thebayhorsekirkdeighton.com](http://www.thebayhorsekirkdeighton.com)



## Menu

### Starters/Snacks

<b>Smoked Salmon and Caper Butter Terrine</b>	£6.75
With a mixed leaf garnish and red onion chutney	
<b>Deep Fried Crispy Devilled Whitebait</b>	£6.35
With a side of lemon garlic mayonnaise	
<b>Duck &amp; Port Pate</b>	£6.95
Toasted homemade bread, chutney & freshly dressed leaves	
<b>Mussels Mariniere (Starter)</b>	£6.95
Served with home made warm crusty bread	
<b>Homemade Black Pudding</b>	£6.35
Our classic recipe served with crisp smoked bacon & apple compote	
<b>Soup of the Day</b>	£4.85
Freshly made with homemade bread	
<b>Halloumi Cajun Fries</b>	£4.95
With our home made tomato relish	
<b>Pigs in Blankets</b>	£5.50
In a BBQ sauce with spring onions	

### Sides

<b>Chips</b>	£2.65	<b>Buttered Mash</b>	£2.40
<b>Veg Tray</b>	£2.95	<b>Tartare</b>	£1.00
<b>Onion Rings</b>	£2.65	<b>Mushy Peas</b>	£1.00
<b>Cauli Cheese</b>	£3.95	<b>Side Salad</b>	£2.95

### Mains

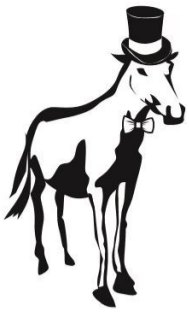
<b>Butternut Squash, Roasted Pine nut and Mushroom Risotto</b>	£10.95
Served with a sprinkle of parmesan can also be substituted for our vegan friendly cheese	
<b>Rough Puff Pastry Tartlet</b>	£10.50
Slow braised onions topped with wensleydale cheese, dressed leaves and a balsamic glaze	
<b>Fisherman's Pie</b>	£13.50
A selection of fresh fish in a creamy white wine & dill sauce. Topped with mash potatoes and an aged cheddar gratin. Served with a side of mixed leaves	
<b>Beer Battered Haddock</b>	£13.50
Fresh Whitby Haddock in our crisp beer batter with triple cooked chips	
<b>Pie of the Day</b>	£12.00
Home made pie of the day in our crisp shortcrust pastry, served with chips or mash and gravy	

<b>Hand Cut 8oz Sirloin Steak</b>	£19.50
Aged for 28 days from our Yorkshire Dales butcher served with triple cooked chips & peppercorn sauce	
<b>Slow Cooked Belly Pork</b>	£14.50
With braised red cabbage, apple mash & redcurrant sauce	
<b>Slow Braised Daube of Beef</b>	£17.50
With creamy mash, braised cabbage and red wine jus	
<b>Moules Frites</b>	£14.50
Freshly steamed mussels in a creamy sauce with skinny fries and home made warm bread	
<b>Cumberland Sausages</b>	£10.95
With a wholegrain mustard mash and a red onion gravy	
<b>Classic Beef Burger</b>	£13.95
We blend 3 different cuts of prime Yorkshire beef and grill the 6oz patty over an open flame. Topped with smoked streaky bacon, aged cheddar and grilled onions in our home made burger bun with mustard mayo, tomato relish & lettuce, and a side of fries	
<b>Chicken and Avocado Burger</b>	£12.95
Grilled chicken breast topped with smoked bacon , smashed avocado & spiced guacamole in our home made bun with lettuce and tomato relish and a side of fries. <b>Add cheese for 60p</b>	

<b>Vegan Burger</b>	£12.95
Our home made vegan patty served in our own vegan friendly granary bun with tomato relish and char roasted red pepper and a side of fries. <b>Add smashed avocado and guacamole for 60p</b>	

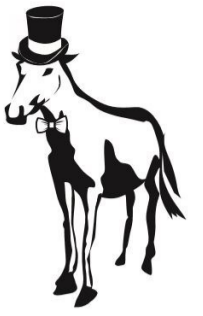
### Desserts

<b>Salted Caramel Chocolate Torte</b>	£5.95
With caramel sauce	
<b>Bread &amp; Butter Pudding</b>	£5.95
With crème anglaise	
<b>Warmed Treacle Tart</b>	£4.95
With clotted cream and a hint of lemon zest	
<b>Homemade Warm Chocolate Brownie</b>	£4.95
With vanilla ice cream and dark chocolate soil	
<b>Crumble of the Day</b>	£5.35
With our homemade vanilla custard	
<b>Sticky toffee pudding</b>	£5.35
With sticky toffee sauce and vanilla ice cream	
<b>Trio of ice cream</b>	£4.50
Chocolate, strawberry and vanilla ice cream	
<b>Cheese and Crackers</b>	£9.95
A trio of Yorkshire cheeses with crackers	



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## Drinks Selection

### Beer, Lager & Cider

	Half Pint	Pint
Coors Light	£1.90	£3.75
Birra Moretti	£2.35	£4.60
Madri Excepcional	£2.35	£4.60
Blue Moon	£2.25	£4.45
Guinness	£2.40	£4.75
Aspall Cider	£1.85	£3.60
Timothy Taylors Landlord	£2.15	£4.20
Guest Beer - Ask our staff about this week's Ale!	£1.90	£3.85
Rekorderlig - Wild Berries, Strawberry & Lime		£4.50
Peroni Gluten Free Lager 330 ml bottle		£3.50
Bavaria 0% Lager 330 ml bottle		£2.75
Cobra 0% Lager 330 ml bottle		£2.75

### Gin Selection

	25ml	50ml
Tanqueray London Dry Gin	£3.00	£5.00
Hendricks	£4.10	£6.80
Bombay Sapphire	£3.50	£5.75
Slingsby	£4.50	£7.95
Slingsby Rhubarb	£4.50	£7.95
Fifty Pound Gin	£4.25	£7.50
Whitley Neil - Parma Violet, Blood Orange, Raspberry	£3.50	£5.75
Tanqueray No. 10	£4.55	£6.75
Priory Gin	£4.50	£7.95
Priory Pink Gin	£4.50	£7.95

### Soft Drinks

	Half Pint	Pint
Coca Cola	£1.35	£2.10
Diet Coke	£1.35	£2.10
Lemonade	£1.35	£2.10
Cordial - Orange, Blackcurrant, Lime	£0.90	£1.65
Frobishers Fusions - Apple & Mango, Orange & Passion fruit or Apple & Raspberry	275ml	£2.85
Fevertree - Indian Tonic, Light Tonic, Mediterranean Tonic, Lemon Tonic, Ginger Beer, Ginger Ale	200ml	£2.10
Fentimans - Dandelion & Burdock, Victorian Lemonade, Rose Lemonade, Seville Mandarin, Gently Sparkling Elderflower, Ginger Beer	275ml	£2.85
Appletiser	275ml	£2.45
Frobishers Juice - Orange, Apple, Pineapple, Tomato	250ml	£2.85

### Hot Drinks

	Half Pint	Pint
Espresso	£2.15	£2.70
Americano/Decaf		£2.95
Cappuccino		£3.50
Latte		£3.50
Tea Yorkshire Tea, Early Grey, Peppermint, Camomile, Green Tea with Ginger		£2.95
Hot Chocolate		£3.50
Mocha		£3.50
Add syrup - caramel, hazelnut, vanilla		£0.60
Liqueur Coffee - Baileys, Irish, French, Amaretto, Cointreau		£5.65

### White Wine

	125 ml glass	175 ml glass	250 ml glass	500 ml carafe	Bottle
<b>1. Sauvignon Blanc - Kuki, Marlborough, NZ</b>	£4.75	£6.80	£9.20	£18.40	£27.50
Notes of fresh grapefruit concentrated tropical fruit flavours and a mouth-watering finish.					
<b>2. Sancerre - Domaine Thomas, Loire Valley, France</b>					£33.00
Clean ripe classical Sauvignon, lean and with an amazing finish					
<b>3. Sauvignon Blanc - Tonada Valley, Chile</b>	£3.40	£4.65	£6.10	£12.20	£18.00
Intense and fruity aromas zesty and crisp. Delightfully fresh and full of gooseberry fruit.					
<b>4. Viura Campo Nuevo - Navarra Spain</b>	£3.15	£4.40	£5.90	£11.40	£17.00
Easy drinking off dry wine, quaffable and fruity.					
<b>5. Pinot Grigio - Ca' Tesore Veneto, Italy</b>	£3.70	£5.15	£6.90	£13.70	£20.50
Refreshing apple and citrus fruit, well balanced acidity and notes of almond on the nose.					
<b>6. Picpoul de Pinet - Domaine La Serre Languedoc,</b>					£26.75
Crisp & dry with notes of peach and melon. Intense minerality and a zippy, clean acidity.					
<b>7. Chablis - Domaine Damp Burgundy, France</b>	£5.90	£8.75	£11.70	£23.40	£35.00
Floral and refreshing in character, finely textured wine with a super clean, dry finish.					
<b>8. Chardonnay - Rook's Lane, Victoria,</b>	£3.50	£4.75	£6.40	£12.60	£18.75
Ripe Chardonnay with hints of pear and apple on the palate.					
<b>9. Fiano - Carlomagno Puglia, Italy</b>	£4.20	£5.90	£8.00	£15.90	£23.75
Intensely fruity with exotic fruits and citrus notes.					
<b>10. Viognier 'Les Argelieres' - Languedoc, France</b>	£4.30	£6.10	£8.20	£16.20	£24.25
Apricot and mango aromas mixed up with a whiff of rose petals and almonds					
<b>11. Mersault - Burgundy, France</b>					£54.00
Soft, fulsome style with a linear character that offers lush fruit, sweet accompanying oak, cereal and hints of coffee					
<b>12. Albarino - Bernon Bodegas Aquitania Rias Baixas Spain</b>	£5.40	£7.40	£10.30	£20.30	£30.00
Fruity and fresh on the palate, with a balanced acidity and a persistent finish					

### Red Wine

<b>13. Malbec - Las Pampas, Mendoza, Argentina</b>	£4.25	£5.95	£8.10	£16.10	£24.00
Cherry, strawberry & raspberry with hints of spice and smoke					
<b>14. Merlot - Tonada, Central Valley, Chile</b>	£3.40	£4.65	£6.10	£12.20	£18.00
Smooth plum and black cherry flavours					
<b>15. Cabernet Sauvignon - Monastier, Languedoc, France</b>	£4.30	£6.10	£8.20	£16.20	£24.25
Rich & spicy with soft tannins and a hint of coffee					
<b>16. Pinot Noir - Marilyn Lasserre, Languedoc, France</b>					£24.25
Aromas of raspberry & strawberry with hints of vanilla, cherry & blackcurrant					
<b>17. Rioja Crianza - Vega Rioja, Spain</b>	£4.75	£6.80	£9.20	£18.40	£27.50
A bright, fruit driven Rioja with notes of cherry and cassis and a soft vanilla edge from the oak					
<b>18. Primitivo - Carlomagno, Puglia, Italy</b>	£4.20	£5.90	£8.00	£15.90	£23.75
Rich & spicy with soft tannins and a hint of coffee					
<b>19. Carmenere - Turi</b>	£3.80	£5.30	£7.25	£14.35	£21.50
Aromas of raspberry & cherry with subtle smoky & peppery hints					
<b>20. Chateau Caronne-Ste Gemme - Bordeaux, France</b>					£40.50
A delicious, rich, raisiny bouquet; intense, powerful with a refreshing balance, this wine offers a stunning complexity					
<b>21. Amarone della Valpolicella - Veneto, Italy</b>					£57.00
Lush cranberry notes with chocolate that epitomizes the lovely characteristics of Corvina					

### Rosé Wine

<b>22. White Zinfandel - California, USA</b>	£3.80	£5.30	£7.25	£14.35	£21.50
Ripe, with juicy flavours of watermelon and strawberry which lead to a long sweet finish					
<b>23. Garnacha Campo Nuevo - Navarara, Spain</b>	£3.15	£4.40	£5.90	£11.40	£17.00
Lush cranberry notes with epitomizes the lovely characteristics of Corvina					
<b>24. Provence Rosé - Côtes de Provence</b>	£4.75	£6.80	£9.20	£18.40	£27.50
Aromas of mouth-watering strawberries and raspberries with a lingering aromatic finish					