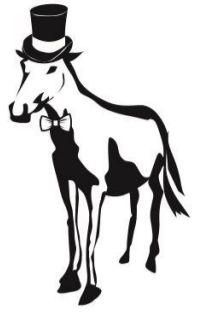


# The Bay Horse

Main Street, Kirk Deighton, LS22 4DZ

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

01937 290163



## Snacks, sides & small plates

### Starters/Snacks

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

### Sunday Roasts

(All served with proper gravy, roast potatoes, Yorkshire Pudding & seasonal vegetables)

|   |               |
|---|---------------|
| <b>Rare Roast Beef</b>  | <b>£19.20</b> |
| We slowly roast the whole striploin (Sirloin steaks are cut from this) to ensure the meat is beautifully pink and tender. We will cook it for longer if required but it's really not recommended. The ultimate roast beef experience! |               |
| <b>Roast Loin of Pork</b>   | <b>£14.95</b> |
| Slowly roasted for juicy meat and crisp crackling. Our homemade apple compote takes it to a whole new level!  |               |
| <b>Traditionally Roasted Chicken</b>  | <b>£13.95</b> |
| Our premium outdoor reared chickens are juicy and flavoursome. Roasted with lemon and fresh herbs and served with all the trimmings..   |               |
| <b>Roasted Leg of Lamb</b>  | <b>£17.05</b> |
| We roast the Lamb on a trivet of vegetables brushed with wholegrain mustard which adds a lovely layer of flavour to the succulent Lamb.   |               |
| <b>Vegan Nut Roast</b>  | <b>£13.95</b> |
| Our special recipe nut roast, oven baked and served with new potatoes and homemade vegan gravy.   |               |

### Extras

To make Sunday lunch even more special

|                                |              |
|--------------------------------|--------------|
| <b>Cauliflower Cheese</b>      | <b>£3.95</b> |
| <b>Pigs in Blankets</b>        | <b>£5.50</b> |
| <b>Creamy Mash</b>             | <b>£2.40</b> |
| <b>Extra Yorkshire Pudding</b> | <b>£1.60</b> |

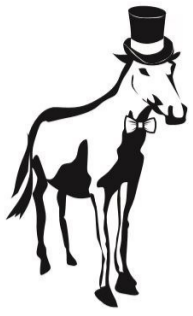
### Pub Classics

|   |               |
|---|---------------|
| <b>Cumberland Sausages</b>  | <b>£10.95</b> |
| Pork leek and black pepper sausages served with a rich red onion gravy and buttery mashed potato  |               |
| <b>Fisherman's pie</b>  | <b>£13.50</b> |
| A selection of fresh fish in a creamy white wine and dill sauce. Topped with mashed potatoes and an ages cheddar gratin. Served with a side of mixed leaves |               |
| <b>Beer Battered Haddock</b>  | <b>£13.50</b> |
| Fresh Whitby Haddock in our crisp beer batter with triple cooked chips  |               |
| <b>Add homemade mushy peas</b>  | <b>£1.00</b>  |
| <b>Add Tartare sauce</b>  | <b>£1.00</b>  |
| <b>Pie of the Day</b>   | <b>£12.00</b> |
| Home made pie of the day in our crisp shortcrust pastry, served with chips or mash and gravy  |               |

### Desserts

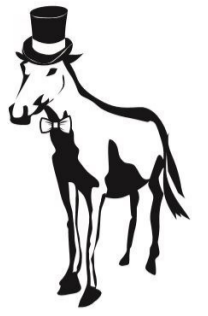
|  |              |
|--|--------------|
| <b>Salted Caramel Chocolate Torte</b>          | <b>£5.95</b> |
| With caramel sauce                             |              |
| <b>Bread &amp; Butter Pudding</b>              | <b>£5.95</b> |
| With crème anglaise                            |            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

Many of our dishes can be easily adapted to meet your dietary requirements. Please ask your server who will be pleased to advise you. behalf.



# The Bay Horse

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## Drinks Selection

### Beer, Lager & Cider

|   | Half Pint | Pint  |
|---|-----------|-------|
| Coors Light                                   | £1.90     | £3.75 |
| Birra Moretti                                 | £2.35     | £4.60 |
| Blue Moon                                     | £2.25     | £4.45 |
| Guinness                                      | £2.40     | £4.75 |
| Aspalls Cider                                 | £1.85     | £3.60 |
| Timothy Taylors Landlord                      | £2.15     | £4.20 |
| 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/Diet Coke/Lemonade  | £1.35     | £2.10 |
| Cordial - Orange, Blackcurrant, Lime  | £0.90     | £1.65 |
| Frobishers Fusions - Apple & Mango, Orange & Passion fruit or Apple & Raspberry   |           | £2.85 |
| Fevertree - Indian Tonic, Light Tonic, Mediterranean Tonic, Lemon Tonic, Ginger Beer, Ginger Ale                                |           | £2.10 |
| Fentimans - Dandelion & Burdock, Victorian Lemonade, Rose Lemonade, Seville Mandarin, Gently Sparkling Elderflower, Ginger Beer |           | £2.85 |
| Appletiser  |           | £2.45 |
| Frobishers Juice - Orange, Apple, Pineapple, Tomato   |           | £2.85 |

### Hot Drinks

|  | Half Pint | Pint  |
|--|-----------|-------|
| Espresso   | £2.15     | £2.70 |
| Americano/Decaf  |           | £2.95 |
| Cappuccino/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 |

### Fizz

|  | 125 ml | Bottle |
|--|--------|--------|
| Prosecco - Pure, Veneto, Italy   | £4.85  | £25.00 |
| Ripe, juicy flavours of watermelon & strawberry with a long, sweet finish.     |        |        |
| Malbec Rose - Gougenheim, Argentina  | £5.10  | £27.00 |
| Delicate with red fruit aromas of cherries & strawberries                      |        |        |
| Gardet Brut Tradition NV - Champagne   | £7.95  | £43.00 |
| Fresh & full bodied consistency, fine acidity & balanced between creamy & bold |        |        |

### White Wine

|   | 125 ml glass | 175 ml glass | 250 ml glass | 500 ml carafe | Bottle |
|---|--------------|--------------|--------------|---------------|--------|
| 1. Sauvignon Blanc - Kuki, Marlborough, NZ  | £4.75        | £6.80        | £9.20        | £18.40        | £27.50 |
| Notes of fresh grapefruit concentrated tropical fruit flavours and a mouth-watering finish. |              |              |              |               |        |
| 2. Sancerre - Domaine Thomas, Loire Valley, France  |              |              |              |               | £33.00 |
| Clean ripe classical Sauvignon, lean and with an amazing finish                             |              |              |              |               |        |
| 3. Sauvignon Blanc - Tonada Valley, Chile   | £3.40        | £4.65        | £6.10        | £12.20        | £18.00 |
| Intense and fruity aromas zesty and crisp. Delightfully fresh and full of gooseberry fruit. |              |              |              |               |        |
| 4. Viura Campo Nuevo - Navarra Spain  | £3.15        | £4.40        | £5.90        | £11.40        | £17.00 |
| Easy drinking off dry wine, quaffable and fruity.   |              |              |              |               |        |
| 5. Pinot Grigio - Ca' Tesore Veneto, Italy  | £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.   |              |              |              |               |        |
| 6. Picpoul de Pinet - Domaine La Serre Languedoc,   |              |              |              |               | £26.75 |
| Crisp & dry with notes of peach and melon. Intense minerality and a zippy, clean acidity.   |              |              |              |               |        |
| 7. Chablis - Domaine Dampt Burgundy, France   | £5.90        | £8.75        | £11.70       | £23.40        | £35.00 |
| Floral and refreshing in character, finely textured wine with a super clean, dry finish.    |              |              |              |               |        |
| 8. Chardonnay - Rook's Lane, Victoria,  | £3.50        | £4.75        | £6.40        | £12.60        | £18.75 |
| Ripe Chardonnay with hints of pear and apple on the palate.                                 |              |              |              |               |        |
| 9. Fiano - Carlomagno Puglia, Italy   | £4.20        | £5.90        | £8.00        | £15.90        | £23.75 |
| Intensely fruity with exotic fruits and citrus notes.                                       |              |              |              |               |        |
| 10. Albarino - Bernon Bodegas Aquitania Rias Baixas   | £5.40        | £7.40        | £10.30       | £20.30        | £30.00 |
| Intense and fruity with a hint of minerality. Balanced acidity and a persistent finish      |              |              |              |               |        |

### Red Wine

|   |       |       |       |        |        |
|---|-------|-------|-------|--------|--------|
| 11. Malbec- Las Pampas, Mendoza, Argentina                                    | £4.25 | £5.95 | £8.10 | £16.10 | £24.00 |
| Cherry, strawberry & raspberry with hints of spice and smoke                  |       |       |       |        |        |
| 12. Merlot - Tonada, Central Valley, Chile                                    | £3.40 | £4.65 | £6.10 | £12.20 | £18.00 |
| Smooth plum and black cherry flavours   |       |       |       |        |        |
| 13. Cabernet Sauvignon - Monastier, Languedoc, France                         | £4.30 | £6.10 | £8.20 | £16.20 | £24.25 |
| Rich & spicy with soft tannins and a hint of coffee                           |       |       |       |        |        |
| 14. Pinot Noir - Marilyn Lasserre, Languedoc, France                          |       |       |       |        | £24.25 |
| Aromas of raspberry & strawberry with hints of vanilla, cherry & blackcurrant |       |       |       |        |        |
| 15. Alicante Bouschet - Xavier Roger, France                                  | £3.95 | £5.55 | £7.60 | £15.20 | £22.50 |
| Red berries, violet & vanilla, slightly spiced with black pepper              |       |       |       |        |        |
| 16. Primitivo - Carlomagno, Puglia, Italy                                     | £4.20 | £5.90 | £8.00 | £15.90 | £23.75 |
| Rich & spicy with soft tannins and a hint of coffee                           |       |       |       |        |        |
| 17. Carmenera - Turi  | £3.80 | £5.30 | £7.25 | £14.35 | £21.50 |
| Aromas of raspberry & cherry with subtle smoky & peppery hints                |       |       |       |        |        |
| 18. Rioja Crianza - Vega, Spain   | £4.75 | £6.80 | £9.20 | £18.40 | £27.50 |
| Fruit driven Rioja, notes of cherry, cassis, vanilla & oak                    |       |       |       |        |        |
| 19. Dao Gandarada - Boas Quintas, Portugal                                    |       |       |       |        | £26.00 |
| Rich & spicy with soft tannins and a hint of coffee                           |       |       |       |        |        |
| 20. Shiraz - Rooks Lane, Victoria, Australia                                  | £3.50 | £4.75 | £6.40 | £12.60 | £18.75 |
| Ripe berries, black cherries, vanilla and spice with sweet fruit flavours     |       |       |       |        |        |
| 21. Zinfandel Rose - Angels Flight, California                                | £3.80 | £5.30 | £7.25 | £14.35 | £21.50 |
| Ripe, juicy flavours of watermelon & strawberry with a long, sweet finish.    |       |       |       |        |        |
| 22. Garnacha Rose Campo Nuevo - Spain   | £3.15 | £4.40 | £5.90 | £11.40 | £17.00 |
| Aromas of strawberry, raspberry & redcurrant with a creamy edge on the palate |       |       |       |        |        |
| 23. Provence Rose, Henri Gaillard, France                                     | £4.75 | £6.80 | £9.20 | £18.40 | £27.50 |
| Aromas of summer berries & exotic fruits with a lingering aromatic finish     |       |       |       |        |        |