



The Bay Horse



Main Street, Kirk Deighton, LS22 4DZ

www.thebayhorsekirkdeighton.com

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Sunday Lunch Menu

Starters

Soup of the Day (gf*)	£4.85
Freshly made & served with warm homemade bread	
Homemade Black Pudding	£6.35
With bacon, apple & guinness	
Duck & Port Pate	£6.95
With homemade chutney, dressed leaves & toast	
Deep Fried Wedge of Brie	£6.50
With dressed leaves & homemade chutney	
Tempura Prawns (gf*)	£8.50
With mixed leaves and secret dipping sauce	

Sides

Chips	£2.65	Veg Tray	£2.95
Tartare	£1.00	Onion Rings	£2.65
Mushy Peas	£1.00	Side Salad	£2.95
Fries	£2.65		

Mains

Fisherman's Pie (gf*)	£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	
Beer Battered Haddock (gf*)	£13.50
Fresh Whitby Haddock in our crisp beer batter with triple cooked chips	
Pie of the Day	£12.00
Home made pie of the day in our crisp shortcrust	
Cumberland Sausages	£10.95
With wholegrain mustard mash and a red onion gravy	
Chestnut Mushroom Risotto (gf)	£10.95
Finished with Parmesan & fresh herbs	

Sunday Roasts

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

Rare Roast Beef £19.20

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!

Roast Loin of Pork £14.95

Slowly roasted for juicy meat and crisp crackling. Our homemade apple compote takes it to a whole new level!

Traditionally Roasted Chicken £13.95

Our premium outdoor reared chickens are juicy and flavoursome. Roasted with lemon and fresh herbs and served with all the trimmings..

Roasted Leg of Lamb £17.05

We roast the Lamb on a trivet of vegetables brushed with wholegrain mustard which adds a lovely layer of flavour to the succulent Lamb.

Vegan Nut Roast £13.95

Our special recipe nut roast, oven baked and served with new potatoes and homemade vegan gravy.

Extras

To make Sunday lunch even more special

Cauliflower Cheese	£3.95
Pigs in Blankets	£5.50
Creamy Mash	£2.40
Extra Yorkshire Pudding	£1.60

GF = gluten free

GF* = can be adapted to make it gluten free - please advise your server.

Desserts

Tiramisu	£5.95
Our ultimate, boozy take on the Italian classic	
Christmas Pudding	£4.95
With brandy custard	
Homemade Warm Chocolate Brownie (GF)	£4.95
With vanilla ice cream	
Crumble of the Day	£5.35
With our homemade vanilla custard	
Sticky toffee pudding	£5.35
With sticky toffee sauce and vanilla ice cream	
Trio of ice cream	£4.50
Chocolate, strawberry and vanilla ice cream	
Cheese and Crackers	£9.95
A trio of Yorkshire cheeses with crackers	

Teas and Coffees

Americano	£2.75
Cappuccino	£3.25
Latte	£3.25
Espresso	£2.00
Double Espresso	£2.50
Hot Chocolate	£3.25
Mocha	£3.25
Tea	£2.75
Liqueur Coffee	£5.65
Add Syrup	50p

Dessert Wines

Pacherenc de Vic Bilh Collection	70ml £3.60	Bottle £23.00
Rutherglen Liqueur Muscat, Pfeiffer	70ml £5.50	Bottle £29.00
Pocas LBV Port 2012	70ml £4.10	Bottle £30.00
Pocas 10 Year Old Tawny Port	70ml £5.10	Bottle £35.00