

The Bay Horse Masham

Created by local chef Adrian Orford

Sunday Lunch Menu

12.30 until 3

Appetisers

GravadLax

Salmon cured with local Masons gin and orange zest

Cauliflower Bites (Vegan)

Coated cauliflower bites served with a garlic Mayonnaise

Soup Of The Day

Served with warm bread and butter

Pigeon Breast

Served with beetroot puree

one course £13.95

two courses £17.95

three courses £22.95

Main Events

The Bay Burger

6oz locally-sourced burger presented in a brioche bun with lettuce, tomato and red onion. Served with homemade chips and a red onion marmalade.

+ Add toppings for an extra 50p each: bacon, cheese, goat's cheese, chorizo, black pudding, blue cheese

Sirloin of Beef

Cooked so it melts in your mouth. Served with roasted carrot, roast potatoes, mashed potatoes, green vegetables, Yorkshire pudding and rich jus.

Roast Turkey

Served with roasted carrot, roast potatoes, mashed potatoes, green vegetables, Yorkshire pudding and rich gravy.

Vegan Roulade

Served with roasted carrot, roast potatoes, mashed potatoes, green vegetables and rich gravy.

Please ask to see our homemade dessert selection

Please ask a member of our team for allergy information or dietary requirements