

# Aysgarth falls hotel

Real ales, fine food, fine wine

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## Sunday Lunch

### Starters

Homemade Soup of the Day (V)

Hummus, Olives & Grilled Flatbreads (V)

Ham Hock Terrine, Piccalilli, Homemade Bread

Prawn & Crayfish Cocktail, Marie Rose Sauce

Caprese Crostini: Heirloom Tomato, Fresh Buffalo Mozzarella, Basil

### Main courses

Roast Topside of Kirkby Malzeard Beef, Roasted & Mash Potatoes, Yorkshire Pudding,  
Seasonal Vegetables & Proper Gravy

Roast Leg of Waterford Farm Lamb, Roasted & Mash Potatoes, Yorkshire Pudding,  
Seasonal Vegetables & Proper Gravy

Free Range Norfolk Turkey Breast, Stuffing, Roasted & Mash Potatoes, Yorkshire Pudding,  
Seasonal Vegetables & Proper Gravy

Roast Loin of Bishop Thornton Pork, Stuffing, Roasted & Mash potatoes, Yorkshire  
Pudding, Seasonal Vegetables & Proper Gravy

Beer Battered Haddock, Handcut Chips, Mushy Peas.

Sweet potato, chick pea and coconut curry with flatbread and rice (**vegan**)

**Slice of Beef, Pork & Lamb**, Stuffing, Roasted & Mash Potatoes, Yorkshire Pudding,  
Seasonal Vegetables & Proper Gravy-**£2 supplement**

### Desserts

Eton Mess, whipped Cream and Berries

Apple and Blackberry, Rhubarb Crumble and Custard

Chocolate Brownie, Vanilla Ice Cream (**GF**)

Sticky Toffee Pudding, Sticky Toffee Sauce, Ice Cream

Selection of Wensleydale Ice Creams and Sorbets

**One course £12-, two courses £17-, three courses £22-**

**Children's main course £8-**

If you have any specific requests, allergies or intolerances, please ask a member of staff before ordering who will be able to provide you with more information.

Our food is cooked to order so there may be a short wait during busy periods