

Aysgarth Falls Hotel

Real ales, great food, fine wine

01969 663775

Evening menu

Sharers for 2

Fish: Prawn and crayfish cocktail, pickled sea trout, smoked salmon, haddock goujons, mackerel pate, pickled cucumber, breads, tartare sauce £20.00

Veg Mezze: mixed olives, spiced tortilla chips, guacamole, hummus, sun blush tomato dip, chickpea koftas, halloumi fries, crudités sticks, toasted sweet salt cashews £16.00 (**Vegan option available**)

Starters

Green lip mussels, queenie scallops, tiger prawns with chilli, basil, lemongrass and ginger £7.95 (**GF**)

Pork and beef meatballs, tomato ragout, melted cheese, crusty bread £7.95

Homemade soup of the day £4.95 (**V**)

Humus, olives & grilled flatbreads 6.95 (**vegan**) (**GF option available**)

Chicken Caesar salad, parmesan, anchovies, baby gem £7.95 (**GF option available**)

Heirloom tomatoes, fresh mozzarella, basil, crostini £6.95 (**V**)

Main courses

Lamb rump, cracked wheat, feta, tomato chutney, mint pesto and toasted pine nuts £18.95

Beer battered haddock and chips with mushy or garden peas £13.00

Venison haunch, served pink with butternut, black pudding, dauphinoise, tenderstem £18.95

Low and slow roast Indian spiced lamb shoulder, sautéed medley, crispy potatoes £13.95 (**GF**)

Roast cauliflower, kimchi, rice, cashews, pak choi £13.00 (**Vegan**) (**GF**)

7oz bar steak, slow roast tomato, flat mushroom, peppercorn sauce and chips £18.95

Butter chicken breast with thigh scrumpet, asparagus, kale, peas, creamed potato and Forrestier sauce £15.95 (**GF**)

Sweet potato, chick pea and coconut curry with flatbread and rice £13.95 (**Vegan**) (**GF option without flatbread**)

Sea bass fillet, celeriac puree, green beans, parmentier potatoes, sautéed wild mushrooms, chard £15.95 (**GF**)

Nuts are used in our kitchen please inform a member of staff if you have a nut allergy or if you have any specific requests, allergies or intolerances

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