



AYSGARTH FALLS HOTEL

LUNCH

Served daily, twelve until three · Wensleydale, Yorkshire Dales

STARTERS

Homemade Tomato Soup 10

Vine tomatoes slow-roasted with thyme, blended silky and swirled with basil oil. Warm sourdough and salted butter.

Yorkshire Cured Trout 14

Trout cured in-house with lemon and dill, laid over pickled cucumber with horseradish crème fraîche and a rye crumb.

Beetroot & Goats' Cheese 12

Roasted and golden-pickled beetroot, whipped Dales goats' cheese, candied walnuts.

Ham Terrine 13

Ham hock slow-cooked and pressed with grain mustard and parsley, with house piccalilli and toasted sourdough.

MAINS

Hammonds Cheeseburger 19

Char-grilled Hammonds prime beef, cheddar, house burger sauce and pickles in a brioche bun, with skin-on fries.

Fish & Chips 23

Haddock in a crisp, light beer batter with triple-cooked chips, minted crushed peas and caper tartare.

Wild Mushroom Linguine 19

Silky linguine folded through foraged mushrooms in a garlic-and-thyme cream, finished with Parmesan.

Steak Frites 26

Char-grilled Flat Iron cooked to your liking, with skinny fries and a peppercorn sauce.

Pie & Mash 24

Steak slow braised in Yorkshire ale beneath golden puff pastry, with buttery mash, seasonal greens and a jug of homemade gravy.

Pork Cutlet Schnitzel 29

Golden-crumbed pork cutlet fried until crisp, with smooth apple purée, a fennel and dill slaw and truffle fries.

SANDWICHES

Steak Sandwich 17

Griddled dales steak with caramelised onions, peppery rocket and horseradish cream in warm toasted ciabatta.

B.L.T. 10

Smoked back bacon, baby gem and vine tomato with mayonnaise, stacked in toasted bloomer.

Egg Mayonnaise 9

Free-range egg mayonnaise with snipped chives and Rocket on soft white bloomer.

Chicken Bagel 10

Roast chicken and baby gem bound in tarragon mayonnaise, in a toasted bagel.

Cheese & Pickle 9

Mature Yorkshire cheddar with our own ale chutney and crisp leaves on granary bread.

DESSERTS

Sticky Toffee Pudding 9

Warm date sponge drenched in salted toffee sauce, with vanilla ice cream — a Dales classic.

Vanilla Cheesecake 9

Baked Madagascan vanilla cheesecake on a buttery biscuit base, with seasonal berries.

Crème Brûlée 9

Silky vanilla custard under a crisp burnt-sugar crust, with buttery shortbread.

Ice Cream Selection 8

A trio of Wensleydale dairy ice creams and sorbets — please ask for today's flavours.

Sandwiches are served with skin-on fries and a dressed salad. Please tell us of any allergies — many of our dishes can be adapted.

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