



WINTER DINNER MENU

STARTERS & NIBBLES

Pressed Ham and Pea Terrine, red onion marmalade, toasted brioche £8.00

Prawn and Avocado Salad, marie rose sauce, dressed mixed leaf, pomegranate £9.50

Creamy Garlic Mushrooms, warm crusty bread ✓ £6.50

Soup of the Day, warm crusty bread ✓ £6.00

Pan Roasted King Scallops, garden peas, samphire, parma ham crisps £14.50 *

Breaded Cajun Fishcake, remoulade sauce, mixed leaves, lime wedge £9.00

Mixed Olives ✓ ✓ £4.00

Homemade Hummus and Flat Bread ✓ ✓ £4.00

Warm Crusty Bread, durham salted butter and garlic aioli ✓ ✓ £4.00

** Guests staying on a dinner inclusive rate please be advised that scallops will incur a supplement of £5.00*

MAINS

8oz Rib-eye Steak, homemade peppercorn sauce, roast tomato and mushroom, triple cooked chips £25.00 *

Pan Roasted Sirloin Steak, garlic and thyme mash, seasonal greens, butter basted carrot, mushroom and red wine sauce. £28.00 *

Market Fish of The Day, puy lentils, carrots, braised fennel £17.00

Harissa Spiced Moroccan Lamb Hot Pot, sweet potato, chickpeas, kale, apricots, pomegranate seeds, coriander £16.00

Raby Longhorn Beef Bourignion Pie, home-made short crust pastry, creamy mash, seasonal vegetables, gravy £15.00

Paprika and Lemon Chicken Burger, cheddar, lettuce, tomato, red onion, house coleslaw, crispy fries £15.00

High Force Burger, beef burger, bacon, cheddar, lettuce, tomato, red onion, house coleslaw, crispy fries £15.00

Penne Pasta, Paprika and gorgonzola sauce, Shredded Chicken, Chorizo £15.00

Butternut Squash Risotto, crispy sage leaves, ✓ ✓ £11.00 (Vegan Option Available)

Chestnut & Wild Mushroom Gnocchi, seasonal vegetables, beurre noisette ✓ £12.00

Beer Battered Cod and Chips, triple cooked chips, home made tartare sauce, mushy peas £15.00

** Guests staying on a dinner inclusive rate please be advised that steaks will incur a supplement of £6.00*

Please be aware that dishes prepared in our kitchen are done so where nuts and gluten are present, as well as other allergens, we cannot guarantee that any item is completely 'free from' traces of allergens. Please speak to a member of staff if you are concerned about allergens or if you have any dietary requirement.

Where weights are stated, these are approximate prior to cooking.

HIGH FORCE



HOTEL AND
WATERFALL

SIDES

Triple Cooked 'Skin on' Chips ✓ £3.00

Truffle and Parmesan Skin on Fries £3.50

Buttered New Potatoes ✓ £3.00

Seasonal Vegetables ✓ £4.00

Garden Salad  ✓ £3.00

Crispy Fries ✓ £3.00

DESSERTS & CHEESE

Home Made Sticky Toffee Pudding, butterscotch sauce, choice of ice cream or custard ✓ £6.00

Chocolate and Dulce de Leche pudding, chocolate sauce, ice cream ✓ £7.00

Apple and Blackberry Crumble, choice of ice cream or custard ✓ £6.00

Vanilla Rice Pudding, cinnamon poached pears, crumble topping ✓ £6.00

High Force Cheese Board, shepherd's purse blue, teesdale 'barney brie', teesdale 'doris' ✓ £10.00 *

Ice Cream Sundae, 3 scoops of award winning brymor ice cream, local whipped cream, syrup, wafer biscuit ✓ £8.00

choose from

vanilla, strawberry, sea salted caramel, creamy chocolate, blackcurrant & clotted cream

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