

DINNER MENU

STARTERS

 Soup of the Day, warm crusty bread, salted Durham butter £8.00 V

 Warm 'Teesdale' Goats Cheese Salad, pearl barley, peas and mint £9.00 V

 Thai Green Mussels, coconut milk, coriander, garlic, chilli and lime, sourdough £11.00

 Grilled Aubergine Tabbouleh, cous cous, cucumber, cherry tomatoes, coconut and tahini dressing £7.00 V

 Grilled Halloumi & Asparagus, grilled courgette, sweet pickled shallots, cherry tomatoes £9.00 V

 Duck Breast Salad, citrus, chicory, scorched spring onion, garden radish £8.00

 Marinated Mixed Olives V

 4.00

Homemade Hummus and Flat Bread V 🧐 £5.50

Warm Crusty Sourdough, salted Durham butter, garlic and saffron aioli 🧐 🔨 £5.50

MAINS

Local Lamb Salad, avocado, warm pearl barley, pickled red cabbage, mushrooms and toasted sesame seeds £16.00 High Force Beef Burger, homemade tomato relish, bacon, cheddar, lettuce, tomato, skin-on fries, red cabbage slaw £16.00 Griddled Chicken Burger, chipotle mayo, cheddar, lettuce, tomato, skin-on fries, red cabbage slaw £16.00 Portobello Mushroom Halloumi Burger, tomato relish, cheddar, lettuce, tomato, skin-on fries, red cabbage slaw 1 £15.00 Tagliatelle with Sundried Tomatoes, peas, edamame, basil and parsley pesto 1 £12.00 Roast Chicken, Forest Mushroom Pie, puff pastry, hand cut chips, seasonal vegetables, and rich gravy £17.00 Beer Battered Fish and Chips, hand cut chips, mushy peas, home-made tartare sauce £16.00 Chickpea, Spinach and New Potato Tikka Masala, steamed basmati rice, coriander naan bread 1 £12.00 8oz Aged Sirloin Steak, peppercorn sauce, roasted tomato, mushroom, side salad and hand cut chips £27.00 Pan Roasted Duck Breast, braised hispi cabbage, caramelised shallots, asparagus and red wine reduction £19.00 Roast Salmon Fillet, herby new potatoes, spring onion, edamame and peas, citrus beurre blanc £17.00

Important Allergens Information

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.

SIDES

Triple Cooked 'Skin on' Chips ✓ £4.00Truffle and Parmesan Skin on 'Aspen' Fries £4.50Seasonal Vegetables ✓ £4.00Garden Salad ✓ £4.00Crispy Fries ✓ £3.50Buttered New Potatoes with Parsley £4.00

DESSERTS & CHEESE

High Force Cheese Board, barber's mature cheddar, barncliffe brie, harrogate blue, celery, grapes, chutney ^V £10.00 *
Sticky Toffee and Date Pudding, butterscotch sauce, choice of vanilla ice cream or custard or fresh cream ^V £6.50
'Rhubarb Fool', homemade shortbread choice of vanilla ice cream or custard or fresh cream ^V £6.50
Bread and Butter Pudding, choice of vanilla ice cream or custard or fresh cream ^V £6.50
Strawberry Cheesecake, choice of vanilla ice cream or custard or fresh cream ^V £6.50
Ice Cream Sundae, 3 scoops of award winning brymor ice cream, local whipped cream, syrup, wafer biscuit ^V £8.00 choose from
Madagascan Vanilla, Creamy Chocolate, Sea Salted Caramel, Blackcurrant and Clotted Cream, Sumptuous Strawberry, * Guests staying on a dinner inclusive rate please be advised that cheese board will incur a supplement of £4.00



CHILDREN'S MENU

for children aged 12 & under

CHILDREN'S MAINS

Soup of the Day, warm crusty bread ∀ £4.00

Beef Burger, crispy fries and coleslaw £6.00

Child's Fish and Chips, tartare sauce, mushy peas $\ \pounds 8.00$

Sausage Roll, crispy fries, baked beans £9.00

Tagliatelle Ragu, home-made tomato sauce [∨] £6.00

CHILDREN'S PUDDINGS

3 Scoops of Award Winning Brymor Ice Cream

One scoop £3.00

Two scoop £4.50

Ice cream sundae ∀£8.00

Choose from Madagascan Vanilla | Creamy Chocolate | Sea Salted Caramel | Blackcurrant and Clotted Cream | Sumptuous Strawberry

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