



FALLS END.

Restaurant & Bar

DINNER

17.30-21.30

Starters

- Soup of the day** £5.45
Sometimes chunky, sometimes smooth, but always homemade and always fresh, served with freshly baked crusty bread
- Chicken liver parfait** £6.95
Served with a walnut crostini, confit shallot marmalade and a house salad
- Chef's own fishcake** £6.45
Served with a house salad and a chunky tartar sauce
- Wild mushroom linguini carbonara** v Starter £6.45 Main £10.95
Fresh linguini served with a wild mushroom carbonara sauce, rocket and parmesan shavings
- Gambas Pil Pil** £8.45
King prawns cooked in a chilli and garlic oil, served with focaccia bread

Nibbles & for sharing

- Marinated mixed olives** v £4.95
A selection of Kalamata olives, served with freshly baked bread and an aged balsamic and olive oil for dipping
- Garlic ciabatta** v £3.95
- Garlic ciabatta with mozzarella** v £4.95
- Dalesman's platter** Small £6.95 Large £12.45
A traditional ploughman's lunch; local pork pie, maple and mustard glazed Yorkshire ham, selection of Wensleydale cheeses, pickles, a confit shallot marmalade and home baked bread
- Whole baked camembert** v £11.95
A rosemary & garlic studded whole baked camembert, served with mixed crostini's and a confit shallot marmalade
- Charcuterie board** £12.95
Ideal for two people sharing; Parma ham, Milano salami, chorizo, chicken liver parfait, charred Mediterranean vegetables, feta & marinated mixed olives, served with a hummus, aioli and with freshly baked bread

Main courses

- Steak and Wensleydale ale pie** £11.95
Beef shin and cheek braised in Wensleydale ale, encased in suet pastry, served with creamed mashed potato, seasonal vegetables and Wensleydale ale gravy
- Fish and chips** £10.95
Wensleydale ale beer battered line caught haddock served with hand cut chips, mushy peas and chunky tartar sauce
- Pan Fried Fresh Salmon Fillet** £13.95
Served on a bed of gnocchi, wild local garlic and spinach pesto sauce with micro salad
- Cajun chicken salad** £11.95
Grilled Bainbridge chicken breast, seared with charred sweetcorn, red capsicum, chicory and a house dressing
- Beetroot and sheep's cheese risotto** v £9.45
Cooked red beetroot and Wensleydale sheep's cheese risotto, rocket salad and duo of handcrafted beetroot crisps

From the grill

- 8oz 28 day aged Wensleydale reared rib-eye steak** £21.45
Grilled Rib-eye steak served with a grilled plum tomato and flat mushroom, hand cut chips and Wensleydale ale battered onion rings and house salad
- 8oz 28 day aged Wensleydale reared sirloin steak** £19.95
Grilled sirloin steak served with a grilled plum tomato and flat mushroom, hand cut chips and Wensleydale ale battered onion rings and a house salad
- Ham and eggs** £13.95
Maple and mustard glazed Yorkshire ham, 2 fried hen eggs, grilled plum tomato and flat mushroom, hand cut chips and Wensleydale ale battered onion rings and house salad
- "Falls End burger"** £10.95
6oz prime steak burger, smoked bacon, Wensleydale blue cheese or Abbot's choice mature cheddar cheese served on a toasted brioche bun with skin on fries, kale-slaw and house salad

Desserts

- Chocolate crème brûlée** £5.45
Milk chocolate crème brûlée accompanied with a pistachio and cherry biscotti
- Sticky stout toffee pudding** £5.45
Wensleydale ale's black dub sticky toffee pudding, butterscotch sauce served with Brymor's ginger ice cream
- Mixed berry pudding** £5.45
An assiette of mixed berry pudding, local honey parfait, cassis coulis and honeycomb
- Mango and coconut cheesecake** £5.45
Coconut cheesecake topped with a sweet mango puree served with a pineapple and passion fruit salsa and Brymor's passion fruit sorbet
- Wensleydale 3 cheese platter** £8.25
A selection of local Wensleydale cheeses, cheese biscuits, shallot marmalade, celery sticks and red and white grapes
- Lemon and elderflower tart** £5.45
Baked lemon tart infused with elderflower, with an assiette of mixed berries meringues, boozy strawberries, Brymor's raspberry sorbet and blueberry coulis
- Trio of Brymor ice creams and sorbet** £4.95
Selection of Wensleydale's award winning ice creams and sorbets

Side orders

- Hand cut chips
- Skin on fries
- Panache of seasonal vegetables
- House salad (caper and red onion, house dressing)
- Rocket and parmesan salad
- Large kale-slaw
- Wensleydale ale battered Onion rings
- Sauces - diane, Wensleydale blue cheese, peppercorn
- All £2.95 (apart from sauce at £1.95)

AYS GARTH



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BREAKFAST

8.30-10.30

Full Yorkshire breakfast £9.95

Bacon, sausage, tomatoes, button mushrooms, hash browns, baked beans, black pudding and your choice of eggs

Simple continental breakfast v £6.50

A choice of cereals, fruit juice, yoghurt and toast with preserves

Eggs your way v £7.95

Choose from; eggs benedict, eggs Florentine, omelettes, salmon and scrambled eggs

Breakfast baps £3.95

Choice of sausage, bacon and egg

50p extra for additional items (sausage, bacon, egg, mushroom, tomato, hash browns)

Kids breakfast £6.45

As listed on the main full Yorkshire breakfast

Toast and preserves £0.95

Two rounds of toast with a choice of white and brown bread served with jam and butter

LUNCH

12.30-15.00 Last orders at 14.30

Sandwiches - all served on a freshly baked ciabatta, with salad garnish and kale-slaw.

Yorkshire maple and mustard glazed ham £6.45

Served with chunky piccalilli, tomato and baby gem

Minute steak £8.95

Served with Wensleydale blue cheese

Smoked salmon £7.25

Served with cream cheese, black pepper

Abbot's choice mature cheddar rarebit v £5.50

Posh finger sandwich £7.25

Wensleydale ale battered goujons and chunky tartar sauce

Wensleydale cheese and confit shallot marmalade v £5.95

BLT, bacon, lettuce tomato, mayo £6.45

Add a mug of soup £2.95

Dalesman's platter Small £6.95 Large £12.45

Traditional ploughman's lunch

Charcuterie board £12.95

Ideal for 2 persons sharing

SUNDAY LUNCH

12.30-15.00

2 roast specials also available £10.95

AYSGARTH



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WINES

Pouring White Wine

Bin No		abv%	125ml Glass	175ml Glass	250ml Glass	Bottle
1	House White, Chardonnay Macabeo, Vinem, Carinena, Spain Ripe and fruity dry white, tropical fruit notes with a creamy finish.	13.00	2.75	3.95	5.25	12.95
2	Pinot Grigio and Catarratto, Dea del Mare, Sicily, Italy Lemony hints and a crisp flavour, smooth, vibrant and refreshing.	12.50	3.25	4.50	5.95	16.50
3	Chenin Blanc, Aloe Tree, Western Cape, South Africa Lovely aroma of honey and green apples. Tangy, fruity white.	13.00	3.25	4.50	5.95	16.50
4	Sauvignon Blanc, Southern Dawn, Marlborough, New Zealand Intense herbaceous bouquet with a zesty palate and lively gooseberry tang.	12.50	4.25	5.95	8.00	23.50

Pouring Rose Wines

5	Garnacha Rosado, Vinem, Carinena, Spain Pale and dry rose, red berry flavours and inviting character.	13.5	2.75	3.95	5.25	12.95
6	Pinot Grigio Blush, Dea del Mare, Italy Soft medium pink with lush strawberry ripeness.	12.0	3.25	4.50	5.95	17.00

Pouring Red Wines

7	Shiraz and Garnacha, Vinem, Carinena, Spain Full bodied red with bramble fruits and supple tannins.	13.5	2.75	3.95	5.25	12.95
8	Tempranillo, Canfo, La Mancha, Spain Lithe medium bodied wine, smooth and round with a pliant style.	13.0	3.25	4.50	5.95	16.50
9	Merlot, Villarrica, Chile Juicy, ripe blackberry notes, easy and attractive with a clean finish.	13.0	3.25	4.50	5.95	16.50
10	Malbec, Santuario, Mendoza, Argentina Dense and savoury red with spicy undertones and plummy richness.	13.5	4.25	5.95	8.00	23.50

Champagne and Prosecco

11	Prosecco, Riondo, Italy Soft and fruity with flowery aromas and a creamy finish	11.0	4.50			24.00
12	Champagne Bernard Robert Brut, France Excellent small growers wine, deep in colour with toasty aromas and richness.					45.00

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WINES

White Wines

Bin No		Bottle
13	Trebbiano, Terre Allegre, Puglia, Italy Subtle but tasty white, light aroma with citrus notes and a soft finish.	16.50
14	Picpoul de Pinet, Domaine Saint-Peyre, Languedoc, France Crisp and fruity dry white from the South of France. Summery and refreshing.	19.00
15	Rioja Blanco, Cofrade, Spain Lovely fresh white from the nutty Viura grape with a zesty addition of Sauvignon.	20.00
16	Viognier, Beauvignac, Thau, France Peachy and ripe, rounded medium dry white with a creamy aftertaste.	20.00
17	Chardonnay, Costa Vera, Central Valley, Chile Lovely rich fruity white with pineapple and apricot ripeness with a touch of vanilla.	20.00
18	Extreme Vineyards White, Bonfire Hill, Western Cape, South Africa Blend of Chenin, Grenache and Roussanne, full flavoured and opulent.	26.00
19	Petit Chablis, Domaine Gendraud-Patrice, France Lovely mineral laced Chardonnay, steely and dry with a firm finish.	31.00

Rose Wines

20	White Zinfandel, Headlands Cove, California, USA Soft and fruity rose, light red berry flavours, supple and juicy.	20.50
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Red Wines

21	Nero d'Avola, Palazzo del Mare, Sicily, Italy Lively red with a smokey nose and black cherry flavours.	18.00
22	Shiraz, Aloe Tree, Western Cape, South Africa Full bodied warm and spicy red. Liquorice notes and lasting finish.	18.50
23	Montepulciano d'Abruzzo, Altopiano, Marches, Italy Inky dark purple wine, youthful, ripe and rich with raspberry hints.	19.50
24	Pinot Noir, Calusari, Banat, Romania Veleaty smooth medium bodied red wine with plum and damson flavours.	19.50
25	Pinotage, Klippenkop, Robertson, South Africa Warming and earthy red. Succulent and fruity with an open character.	21.00
26	Cabernet Sauvignon Reserva, Vina Casa Silva, Colchagua, Chile Ripe blackcurrant overtones with structured tannins and mouthfilling style.	24.00
27	Extreme Vineyards Red, Bonfire Hill, Western Cape, South Africa Shiraz and Malbec make up this exceptional rich red.	26.00
28	Shiraz and Grenache, AAA, Paxton Vineyards, McLaren Vale, Australia Superb full bodied red from biodynamic vineyards. A class act.	30.00
29	Rioja Reserva, Bodegas del Medievo, Spain Oak aged red with dark fruit flavours and a developed, mature aftertaste.	35.00

AYS GARTH

Aysgarth, Leyburn DL8 3SP

Trade Descriptions Act: It is not always possible to guarantee the wines in this list and in some cases a suitable alternative may be offered. Still wines are served at 175ml measure, a 125ml is available on request.
The alcoholic strength of wines served by the glass is shown as a percentage in the description.



KIDS MENU

£5.95



SAUSAGE & MASH

Goodfellow's sausage & mash, garden peas and gravy

FISH & CHIPS

Line caught haddock goujons & chips with garden peas



MARGARITA PIZZA

Mozzarella cheese and tomato ciabatta pizza

CREAMY CHEESE LINGUINI

Fresh linguini pasta cooked in a Wensleydale cheese sauce

"FALLS END KIDS BURGER"

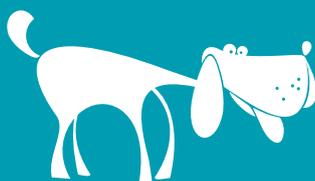
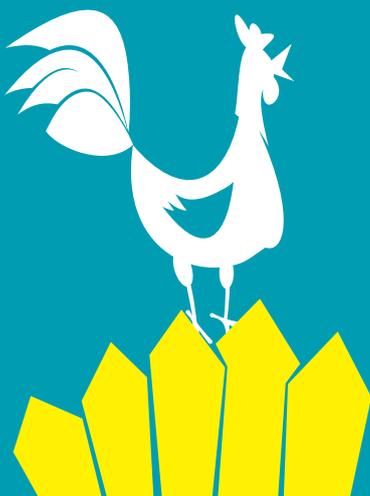
4oz prime steak burger with fries

BUTTERMILK CHICKEN BITES

Diced Bainbridge chicken breast in chef's own buttermilk batter with fries



EVERY **KIDS MEAL** COMES WITH 1 SCOOP
OF BRYMOR'S ICE CREAM OR SORBET



**ALL OUR
MEALS**
are always
fresh and always
homemade



**ALL KIDS
MEALS**
come with a
choice of garden
peas, baked beans
or house salad

