



The Bay Horse Ravensworth Monthly Newsletter

May 2026 Edition



Q&A With Head Chef & Dad Adrian Barrett

This took a lot of convincing and effort to get Ade to sit down with us and do something like this.

He is not the most outspoken person when it comes to talking about his career, but after hearing his stories, we thought many of you would find them interesting too. Particularly those from Ade and Gill's previous businesses in the local area.

It took a couple of pints of Bay Horse Bitter on a Sunday evening once we had locked up for our weekend off after a busy Sunday lunch service.

In the full Q&A, we cover Ade's time working in well known kitchens in London during an exciting period in the UK culinary scene, along with his and Gill's previous businesses across the area where they have enjoyed great success and support from many customers over the years.

The quick fire questions below helped warm him up. You can read the full Q&A on our website by clicking the button further below.

Quickfire Questions

Q - Where are you from?

Hartlepool

Q - How long have you been cooking?

45 years

Q - Do you still enjoy cooking?

Yes, I still love it.

Q - If not a Chef, what would you like to have been?

A Policeman

Q - Culinary Idol?

Marco Pierre White - Genius, the first Rock and Roll chef.

Q - Most Memorable Meal Ever?

Restaurant Ramsay 2001

Starter – Pan Fried Foie Gras, Roasted Apples and Madeira Sauce

Main – Fillet of Rose Veal with Wild Mushrooms and Pommes Anna

Dessert – Hot Raspberry Soufflé

Q - Guilty Pleasure Meal?

Donner Kebab with Garlic Sauce

Q - Favourite pint at The Bay Horse?

The Bay Horse Bitter

Q - Favourite ingredient?

Foie Gras

Q - Favourite fish?

Turbot — although it's very expensive.

I also love Skate, which will be going on the menu sometime soon.

Q - Favourite dessert that Gill makes?

Whisky Bread & Butter Pudding

Q - Most disliked ingredient?

Sun-dried Tomatoes

Q - Least favourite dish?

Quiche Lorraine

[Click Here for the Full Q&A](#)

Food & Drink

Food - Dishes in the Spotlight

Pan Roast Hake

This is a lovely and light dish, that is perfect for the warmer weather on the horizon.

The Fillet of Hake is Marinaded in a Thai Flavours and served with Creamed Spinach, Tomato & Coriander Salsa & Chunky Chips.

This dish is available on Wednesday to Saturday evenings.



Gratin of Queen Scallops

We started this as a trial special, but it was so popular we have added this onto our menu for the next few weeks.

Beautiful Queen Scallops from Hodgsons, as a Gratin with Leeks in White Wine Sauce, Mature Cheddar & Herb Crumbs with a French Bean & Whitby Crab Salad & Chunky Chips

A super simple but delicious main course! It has been flying out, so fast, we haven't had the time to get a picture of it! So if this sounds like your kind of food, you will just have to come and try it for yourself.

Drink - Guest Ales Coming Up



COMING UP:

Globetrotter

This is on now! We have tried it and its a beauty!

A guest keg IPA with hops from across the world, this will replace the Fuzzy Logic for a short period of time. A proper beer garden drink!

Chooglin On

A dark mild is a great British tradition. Fabulous roasted malt really well blended with English hops. This has already been on and sold out, it was a good option for those that prefer a darker beer.

Northern Soul

A Golden coloured beer with subtle blackcurrant bittering, swiftly overtaken by a refreshing tropical fruit flavour.

Arizona Sky

One for real beer connoisseurs. Great citrus flavours of orange and grapefruit! A beautiful balance of sweetness upfront and a gentle bitter aftertaste.

Drink - The Expansion of our Wine List

We had a really successful Wine Sampling afternoon with our supplier.

The aim was to not change the list, but to simply increase the offering. So, keep an eye out soon, as our wine list expands up to near 14 Red & White Wines, 4 Rose Wines and amendments to our Sparkling Wines.

New wines will include a Reisling, Rioja Reserve, Chateau Neuf de Pap and the introduction of our Premium Wine selection with some superior classic options available.



Stay Here

At Chestnut Cottage

From £120 per night when booking direct!

Newly refurbished, cosy, bright, and the best part, the short walk next door to The Bay Horse Ravensworth!

Priced at £120 per night (min 2 night stay) when you book direct, Chestnut Cottage offers a fantastic base to explore the Yorkshire Dales and surrounding areas.

It is also dog friendly for an additional £20 cleaning charge per stay.

Once you have had a full day of sight seeing, you make your way back to your quiet cosy cottage in the pictureque village of Ravensworth to get ready for a meal for 2 at The Bay Horse!

Oh and when you dine with us, your first round of drinks are on us (excluding bottles of wine!).

You can enquire to book this by clicking the link below. You can book via AirBnB but you do have to pay commission on there, so direct with us is ALWAYS cheaper for you.

[Click Here To Enquire](#)

Availability Update

As a subscriber to our mailing list, you'll be the first to know when key dates are starting to book up. Each month, we aim to include this section to highlight important dates, along with a general overview of weekly availability.

Dates That Are Booking Up Fast

Sunday Lunches

All Sunday Lunch services are getting booked up fast. It is advised to book 2-3 weeks in advance.

Sunday the 24th May we will be closing earlier at 4pm for a family event.

Fathers Day

We are already at 75% capacity for Fathers Day Sunday Lunch on June 21st.

We advise booking this as soon as possible so your Dad doesn't miss out!

A General View on Availability For Each Week

Wed/Thurs Night

As the evenings grow busier, we'll always do our best to accommodate last-minute bookings where possible. It feels we are at Summer levels of demand, we are at the point where we sometime cannot do any walk in's so please do book if you can.

Fri/Sat Night

Weekends are starting to fill up more quickly. Aside from the occasional availability, we're typically 80-90% booked for both nights 1 week in advance so we recommend booking ahead where possible. Book ahead to avoid disappointment.

Sunday Lunch

We're now filling up 2-3 weeks in advance. We may occasionally have the odd Sunday with availability, if you have a date in mind, we strongly recommend booking. This may change if the weather gets hotter but for now demand is still very high.

Want To Book A Table?

Click the below and follow the instructions on our website!

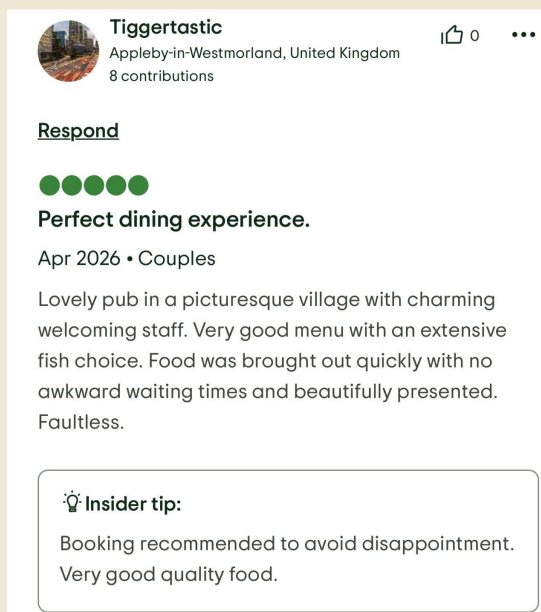
[Click Here To Book A Table](#)

OR

Having Issues with the Booking System?

Thats fine, we are by the phone Wednesday 9am to Sunday 5pm. Our number is 01325 494 437 we are more than happy to help.

We are more likely to answer the phone throughout the day (9am to 5pm Wed-Sat) and Sunday Morning (9am-12pm) when we are not open and serving customers.



Our Favourite Review of Last Month

We really appreciate you taking the time to share your feedback. As a small family business, we put a lot of hours into what we do, so it genuinely means a lot to hear your thoughts.

Seeing your feedback online and knowing we're meeting the standards we aim for is always encouraging. Thank you for your support.

Signing Off! (For Now)

Thank you for taking the time to read this months edition. We hope you enjoyed the insight into Ade's career and experience as a chef.

We have some exciting news that we hope to bring you soon in regards to alterations in the pipeline for our Garden Area, where we hope to add some proper designated space for Al Fresco dining. We hope to give you more of an update on that next month.

We look forward to welcome you back again soon to our family owned Country Pub

Best Wishes

Hayley, Sam and All The Team @ The Bay Horse Ravensworth

The Bay Horse Ravensworth

DL11 7ET, RICHMOND

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