



The Bay Horse Ravensworth Monthly Newsletter

Aug 2026 Edition



The Next Generation of The Bay Horse

We are thrilled to finally share that we are expecting our first child, due early March 2027.

It has been incredibly difficult keeping this one quiet, following a healthy 12-week scan we're very happy to finally share the news with you all.

As most of our regulars will know, The Bay Horse really is a family business, and Hayley is at the heart of our kitchen every service. Inevitably, over the coming

months we will have to make a few changes to how we operate. A busy pub kitchen isn't exactly the ideal place to spend the later stages of pregnancy!

We're already planning ahead, but it is likely that as we get closer to March we will reduce the number of bookings we take and make sure we don't overstretch ourselves. So we do encourage our regulars to book ahead.

If you have any special occasions in the near future then there is no harm getting these booked in, either on our website or direct with us.

The continued support we receive for our little pub means a huge amount to us and, as ever, we want to maintain the standards people have come to expect. But for the next few months, the health of Hayley and our newest little family member has to come first.

For now though, we're just incredibly excited to finally share the news.

The next generation of The Bay Horse is on the way!

Hayley & Sam

Food & Drink

Food - Smoked Haddock Special

Our dish of the month has proved really popular, so we plan to keep it on throughout the next month.

Smoked Haddock with Creamed Potato, Chargrilled Baby Leeks, Smoked Salmon and Dill Croquette in a Lightly Curried Fish Cream Sauce.

The lightly curried fish cream sauce really brings the dish together. It has just the right balance of gentle spice without being hot or overpowering, complementing the smoked haddock while still allowing the flavour of the fish to come through.

It gives a slightly different twist to a traditional fish cream sauce, with the charred leeks and crisp smoked salmon and dill croquette adding extra flavour and texture to the dish.



Drink - Guest Ales Coming Up



COMING UP:

Indigo Warbler

From Wishbone Brewery in Keighley. This has just finished, but it was a lovely session bitter. Smooth, low in ABV and full of flavour.

Fire It Up

A full-flavoured 5% IPA combining two different hops superbly. It's everything you'd expect from a New World IPA, with stone fruit, citrus and pine.

Echoes of the Past

A rich and full-flavoured stout, but at 4.2% it isn't as heavy as some. Very, very drinkable.

Saltaire Blonde

Light and refreshing, this blonde ale balances soft malt flavours with subtle spice. 4.0% ABV.

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.

Christmas Week 2026

A little advance notice for Christmas this year.

Although nothing is fully confirmed just yet, we are considering closing for the full Christmas period from Monday 21st December, reopening on Saturday 2nd January 2027.

Christmas falls awkwardly for us this year, with Christmas Eve, Christmas Day and Boxing Day all disrupting days we would ordinarily be open. With many of our team having young children and families, we also feel it is important that they have the opportunity to properly enjoy Christmas together.

There is a practical side too. We rely heavily on fresh produce, regular supplier deliveries and preparation in the days immediately before each service. The Christmas and Bank Holiday calendar makes this particularly difficult and would result in a very stop start period of opening and closing.

For those reasons, a proper Christmas break for the whole team is looking increasingly likely.

Nothing is set in stone just yet, but we'll confirm our Christmas opening dates as soon as a final decision has been made.

A Reminder **A Couple Of September Closure Dates**

We have booked ourselves a week away from the pub from Monday 21st September. After what has been an incredibly busy summer, we wanted to take a little time away before the busy festive period gets underway.

Don't worry though, the pub will still be open for most of the week, with Gill and Ade holding the fort while we're away.

You can find the affected opening dates and times below:

Wed 23rd September - CLOSED

Thurs 24th September - OPEN

Fri 25th September - OPEN

Sat 26th September - OPEN

Sunday 27th September - CLOSED

A General View on Availability For Each Week

Wed/Thurs Night

These nights are still very busy and we expect this to continue throughout September, particularly as more

Fri/Sat Night

Aside from the occasional availability, we're typically 80–90% booked for both

Sunday Lunch

Sunday lunch remains as popular as ever, with the summer months doing little to slow demand.

people visit the area outside of the school holidays.

We would recommend booking at least a week ahead where you can.

nights a week in advance.

We would recommend booking two to three weeks ahead where possible to avoid disappointment.

With colder days ahead, we expect Sundays to get even busier.

We are usually fully booked at least two weeks in advance, so booking ahead is strongly recommended.

Want To Book A Table?

Click the below and follow the instructions on our website!

[Click Here To Book A Table](#)

Having Issues with the Booking System?

Thats fine, most of the time, 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 from Last Month



909Joanne

Lancashire, United Kingdom • 8 contributions



0



Respond



Friendly Outstanding Service, Amazing Food...Simply The Best

Jul 2026 • Family

From the start, first finding this beautiful old pub in the most idyllic English countryside village setting where the sun was shining, to contacting them to book for a family lunch get together it was a pleasure from start to finish. The owners were so very kind and helpful and went above and beyond our expectations in helping us organising, they couldn't have been more helpful. We arrived for Sunday lunch and met our family we all had to travel quite some distance so we could meet up somewhere central and so pleased we found The Bay Horse. The staff on our arrival were kind, polite and very welcoming, the pub is just as you imagine an old English Inn with still that olde worlde feel with some modern touches, it was exceptionally clean and beautifully airy as it was a very warm summers day (we could imagine though how cosy it was in winter too) The food ...oh my goodness I've had some Sunday Roast meals at many places but this was the best I have ever had and plenty of it, it was fresh, cooked to our liking with thick pieces of beef, homemade yorkshires and the best selection of fresh vegetables I've seen, and the mash potatoes were divine. The rest of the family thoroughly enjoyed their meals too with varied selections of lamb and the roast herb chicken, all excellent and then the desserts all fresh again, homemade and just so delicious and very reasonably priced for the quality you receive. I must make a special mention to Sam one of the owners, he was so kind in accommodating our elderly aunt who is in her mid 90s, he made a special portion size for her of her meal on her plate so as not to overface her and boxed the rest so she could take it home as she hates waste, she said she can enjoy her meal a second time at home bless her. We had the best time with some lovely memories made with some equally lovely people, we cannot recommend the Bay horse highly enough it was outstanding and worth the two hour drive to visit it. We will be back again soon and wished we lived closer as we would be regulars. Thank you so much for making it a very special day. Joanne and family.

It's a long one this month, but our favourite review was certainly worth the read.

To know someone travelled two hours specifically to visit us for a meal means a great deal. With a journey like that comes high expectations, so all of us were delighted to read that the experience was worth the distance.

Signing Off! (For Now)

This newsletter is a particularly important one for us, as we're able to share our very exciting personal news.

Since announcing Hayley's pregnancy, we've received so many lovely messages and well wishes. We've been genuinely overwhelmed by the response and are incredibly grateful to everyone who has taken the time to get in touch.

Our main message is simply a huge thank you for your continued support. We'd also encourage our regular customers to book ahead where possible over the coming months.

As Hayley's pregnancy progresses, we're likely to gradually reduce the number of covers we take to make things a little more manageable.

For now, it's business as usual and we look forward to seeing plenty of familiar faces over the coming weeks.

We look forward to welcoming you soon.

Best Wishes

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

The Bay Horse Ravensworth

DL11 7ET, RICHMOND

You've received this email because you've subscribed to our newsletter via our website or booking system.

Please use the button below if you don't want to receive updates from us anymore.

[Unsubscribe](#)