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## The Bay Horse Ravensworth Monthly Newsletter

April 2026 Edition



### Is Spring Here? Lighter Dishes, Return of the Guest Ales & Drinks in the Garden 🌿

We're not quite ready to pack away the coats just yet, and the log burner is still doing its thing — but there's definitely a hint of spring in the air. A few brighter afternoons, longer evenings, and that feeling winter might finally be loosening its grip.

With that, there is an increased positivity in the air. Talks of *"it won't be long until we can enjoy a pre-dinner drink in the garden"* are starting to be murmured around the place.

As many of you know, we change our menu every week. You will start to gradually see the introduction of lighter dishes to complement the weather, but also seasonal ingredients. English asparagus season is here, and this is any good chef's strange obsession, which is why Adrian is getting a little giddy. We have other menu re-introductions, such as, fresh dressed crab (a dish you often can't find, even at the coast). Read on to see a couple of dishes we have put in the spotlight.

In regards to what's changing on the drinks side, we have reintroduced our guest ale pump. You can see more below on what amazing ales from our local breweries we have coming up.

We are also looking to work with our wine supplier not only to review the wine list, but completely revamp it. We want more choice, we want to introduce seasonal specials (maybe even try some English sparkling wine?), and introduce specially sourced wines for those who like the finer classic wines to pair with their meal. More details on that in next month's newsletter.

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## Food & Drink

### Food - Dishes in the Spotlight

#### Chargrilled Swordfish

A perfect dish for this time of year, Swordfish is a meaty fish, chargrilled at high temp to keep it tender. This is usually accompanied with tenderstem broccoli or a Caesar Salad, with fries.

This dish is on Wednesday to Saturday evenings. We know its a real favourite for some of you consistent regulars!

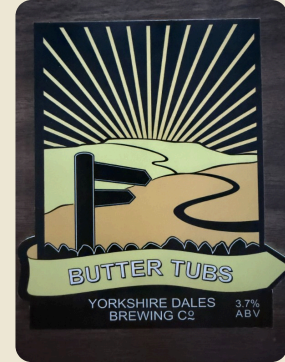
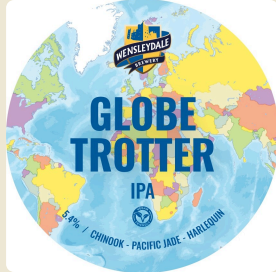


#### Fresh Dressed Whitby Crab

Sourced from Hodgsons of Hartlepool, this is a light and fresh addition to the menu.

Usually served with either pink Greenland Prawns or Smoked Salmon, alongside a choice of Fries or New Potatoes and a regularly changing seasonal salad.

### Drink - Guest Ales are Back!



Winter's over, and the guest ale pump is back! We'll be pouring a rotating line-up of cracking ales from some fantastic independent brewers.

COMING UP:

### Globetrotter

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!

### Bad Company

Another Wensleydale Guest Ale, coming in at a bold 5.9% abv and it looks to be a cracker! Perfect for the warmer weather!

### Here Comes the Sun

Clue is in the name, looks to be a lovely pale ale for the warmer weather.

This is from the a brewery that couldn't be more local, The Brew Station in Richmond. This brewery setup by Henry and Charles Wiltshire who both had brewing experience at their parents' brewery, Yorkshire Dales Brewing Co in Askrigg.

### Buttertubs

A new brewery to our ever expanding list of guest ales, and it follows a similar theme to the previous.

Yorkshire Dales Brewing Co (Askrigg) being a family run brewery ticks all the boxes for us. This ale has been suggested a few times to us from regulars, so it was only a matter of time before it made an appearance!

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## 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

May Bank Holiday's

Fathers Day

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

The weekends of 1st-3rd May & 22nd-24th May already had some bookings in.

Now this is a really long time off but we are already at 50% bookings for Fathers Day Sunday Lunch on June 21st.

## 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. However, with summer approaching, availability is expected to fill up more quickly.

### 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.

### Sunday Lunch

As mentioned above, we're now filling up 2-3 weeks in advance. While we may occasionally have the odd Sunday with later availability, if you have a specific date in mind, we strongly recommend booking ahead.

## Want To Book A Table?

Click the below and follow the instructions on our website!

[Click Here To Book A Table](#)

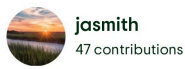
**OR**

## 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.

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Respond



Best in the area!

Mar 2026 • Family

The best steak pie in the area. The best Sunday lunch in the area. The best desserts in the area. This pub wins hands down. Lovely welcoming staff every time. The chef truly deserves recognition for his/her beautiful food. Cooked to perfection and you can tell you're using great quality produce. You nail it every visit!



# Our Favourite Review of Last Month

Online reviews can make a real difference to a small business like ours.

They can be a big help — but equally, a negative review can affect a place's reputation very quickly.

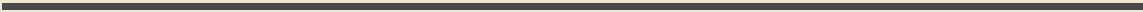
We are so proud to read the wonderful feedback from our customers. It makes every second of hard graft and work worth it!

[Check out our favourite review for March 2026.](#)



5.0 / 5.0 on TripAdvisor

[Read Our Reviews](#)



*A Best Local Restaurant is likely to be a casual kind of place, with excellent cooking using local suppliers and a brilliantly warm welcome for whoever walks through the door. It's*

## There is Still Time To Nominate Us!

**Nominations Close on 16th April**

We'd love to be featured this year after missing out last time.

It's a fiercely competitive list, and while we know it's a long shot, it's always worth putting ourselves forward.

Whether we're included or not, our priority remains the same — consistency in both our standards and the experience we offer. We hope that's something you notice every time you visit.

*the kind of restaurant that draws  
you back time and again.*

If you'd like to support us, simply click  
the button below and enter  
The Bay Horse Ravensworth.

[Click Here For The Nomination Form](#)

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## **Signing Off! (For Now)**

Thank you for taking the time to read this months, and our first ever edition of the monthly newsletter. Whilst this is a basic start, we aim to continue to grow this channel, with new dishes, recipes, staff insights, information on booking and key and important dates.

Next month, we'll be featuring an insight from Head Chef Adrian Barrett, who will share his experience in the catering world, discuss current industry trends, and give us a glimpse into what his own perfect visit to The Bay Horse would look like.

We thank you for the amazing support we still receive and look forward to welcoming you back again to our pub soon!

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

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**The Bay Horse Ravensworth**

DL11 7ET, RICHMOND

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