

Gazette
GETAWAYS



FACTS

THE Durham Ox has four converted farm cottages and one studio suite. Prices start at £100 pppn for two. Cottages for four are £180 per night. All prices B&B.

Also on offer is the Yorkshire Pass Package – two nights' B&B for two adults (and two children), and a pass giving entry into 75 of Yorkshire's top attractions, including York Minster, Castle Howard and Jorvik Viking Centre. Prices start at £200. Call 01347 821506 or visit www.thedurhamox.com

Much moors for your money!

WHEN most South Tynesiders look for a short break away from the hustle and bustle of town life, they tend to head towards the Lake District.

But by doing so, they are overlooking one of the country's most beautiful national parks, The North York Moors. **PAUL CLIFFORD** paid a visit to the village of Crayke to find out what he had been missing.



TREAT ... the Durham Ox pub in North Yorkshire.

AS a child of the 80s, the open expanses of the North Yorkshire Moors always remind me of the opening credits of Postman Pat.

And driving into picturesque Crayke, you could be forgiven for thinking you had somehow ended up in the programme.

The rolling hills, green fields and pretty cottages give the North Yorkshire village a real picture postcard feel.

I visited in the run-up to the Forest of Galtres Festival, a small family-oriented music event with an emphasis on local, organic food and drink.

The village is about 15 miles east of Thirsk and the festival is now held in a field on the outskirts – but started at the back of the community's pub, The Durham Ox.

The pub has made something of a name for itself in recent years, so I decided to treat myself to a night away while I was there.

And what a treat it was!

Owner Michael Ibbotson, who has

run the pub for 12 years, was named Publican of the Year for 2011 after landing a haul of awards during his time at the freehouse.

These have included the AA's Pub of the Year in England in 2007-8, and in 2008, The Publican's Freehouse of the Year in 2008, and Yorkshire Tourist Board Pub of the Year.

When I arrived at the pub with my girlfriend, the last rays of summer sun were shining, and with a beer garden on offer, we took full advantage before checking in.

A well-kept pint of Yorkshire's finest ale (Black Sheep) later, and the extremely helpful barman showed us to our room – a gorgeous suite with views over the village from one side and rolling fields to the other.

Menu

The place was huge, with a lovely bathroom and even a kitchen, stocked with drinks and snacks.

It was a shame we were only staying one night, because the room would have made a great base for exploring the North Yorkshire Moors.

Instead, we headed down to dinner.

I had checked the menu online before we set off and my mouth was watering the whole way.

It was chock-full of meals made

with locally sourced vegetables, meat and fish. The atmospheric bar was bustling, even though it was a Tuesday night.

Lots of groups were out for a meal and I got the sense the place is a real community hub, and proof that, when done well, local pubs can still be successful.

After a lot of pondering, I went for a roast wood pigeon salad, with fig, quail eggs and hazelnuts, while the missus plumped for queen scallops with Gruyère crust.

Both were excellent. Mine was a brilliant mix of flavours and textures, and the scallops were deliciously indulgent.

The meat dishes on the menu all sounded fantastic and despite not being much of a carnivore, it seemed a shame not to try one.

So I went for the rack of spicy and sticky pork ribs, which came with home-made coleslaw, spicy beans and crunchy fries.

They were succulent and packed full of flavour and have converted me to the rib cause. My girlfriend went for another hit; guinea fowl with wild mushrooms and potato dauphinoise.

Desserts of Pimms Jelly with a cucumber and mint sorbet for her and affogato (vanilla ice cream and espresso) for me, rounded things off on a refreshing note.

After that feast, the comfort of our room was calling us and we climbed the stairs up to the luxurious, huge bed.

A sound night's sleep set us up perfectly for a hearty Yorkshire breakfast before we set off on the drive home.

I had never been to Crayke before, but it is perfectly placed to enjoy North Yorkshire.

And at just over an hour's drive away, and with a place to eat, drink and stay as nice as The Durham Ox, I'd recommend it to anyone.

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GREAT DISHES ... the pub offers an excellent menu, with customers spoilt for choice.



WIN copies of **BEETHOVEN'S CHRISTMAS ADVENTURE** on DVD with **Gazette**

We're offering you the chance to get your paws on a copy of the all-new **Beethoven's Christmas Adventure** on DVD.



Beethoven is back in this heartwarming holiday adventure, perfect for the entire family!

'Tis the season to celebrate with everyone's favourite St. Bernard, Beethoven. Featuring an all-star cast, including Tom Arnold as the voice of Beethoven and narration by John Cleese, it's a barking good time for the whole family!

BEETHOVEN'S CHRISTMAS ADVENTURE bounds onto DVD from 14th November 2011!

To be in with a chance of winning a copy, simply answer the following question:

Ludwig Van Beethoven was a famous what?

- Artist
- Composer and Pianist
- Designer

Text NEP DVD along with your answer (a, b or c) plus your name and address (max.160 characters) and send to 61500.

For example, NEP (space) DVD (space) a,b or c, name and address - send to 61500

Texts cost £1 plus standard network rates. This will be charged to your mobile phone bill. Lines close at midnight 4th December 2011. Entries received after the closing date will not be counted but may still be charged. For terms and conditions, plus details about how we may use your information for marketing and how you can opt-out, see our Fair Collection Notice printed on page 2.

You can also enter this competition online, simply visit our website at www.shieldsgazette.com and follow the 'Lifestyle' & 'Reader Competitions' options.

Standard JP Competition terms and conditions apply. These can be found at www.shieldsgazette.com/compterm

WIN tickets to see **KINGS OF SWING** with **Gazette**

Over recent years swing music and the big band sound has become extremely popular with the public. Successful albums such as Crazy Love by Michael Buble and Robbie Williams' Swing when you're winning album and DVD has introduced swing to a whole new generation.

The Kings of Swing is a live concert featuring the Kings of Swing Orchestra under the direction of Paul Francis and presenting some of the best swing vocalists currently performing throughout Europe. A contemporary swing show that celebrates all things swing!

Celebrating the greatest hits of Frank Sinatra, Tony Bennett, Dean Martin, Bobby Darin, Nat King Cole and more recent hits by Michael Buble, Paulo Nutini, Brian Setzer with such hits as Mr Bojangles, Mack The Knife, Fly me to The moon, Moondance, Everybody Loves Somebody, That's Amore, I Get A kick Out Of You, Beyond The Sea, New York New York and many more.

Kings of Swing is at the Sunderland Empire on Friday 24 February. Tickets costing £20.50 and £22.50 are available by calling 0844 871 3022*, or visit www.atgtickets.com/sunderland *(Booking fee applies).

We've teamed up with the Sunderland Empire to offer a lucky reader the chance to win a pair of tickets to see Kings of Swing on Friday 24 February.

To be in with a chance of winning just answer the following question:

Who sang the hit song 'New York New York'?

Send your entry to: Kings Of Swing Competition, Promotions Department, Shields Gazette, Chapter Row, South Shields, NE33 1BL. Closing date for entries is 1st December 2011.

Our standard competition terms and conditions apply. These can be found at www.shieldsgazette.com/compterm

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