



PALMERS RESTAURANT

STARTERS

PALMERS PRAWN COCKTAIL...12.50

Atlantic prawns, Marie Rose sauce, avocado purée, baby gem, lemon oil, crisp tempura king prawn

DUO OF RIVERBANK SMOKED TROUT...11

Hot-smoked Yorkshire trout flake and trout pâté served on a potato rösti, creamed horseradish, pickled cucumber, dill oil, rye crumb

ALEHOUSE ONION SOUP...12.50

Slow-caramelised Yorkshire onions, Dales ale and thyme velouté, toasted Wensleydale crouton, chive oil

ESTATE VENISON CAPACCIO...12.75

Yorkshire venison, cured egg yolk, juniper oil, pickled woodland mushrooms, toasted sourdough crumb

THE SHEPHERD'S CRISPY LAMB...11.95

Pressed Yorkshire lamb belly, baba ghanoush, mint oil, sun-dried tomatoes

HERITAGE BEETROOT & WHIPPED FETA...10.95

Roasted heritage beetroot, whipped feta, thyme vinaigrette, toasted pumpkin seeds

MAINS

THE YORKSHIRE SIRLOIN...34.95

28-day dry-aged flame-grilled sirloin, bone marrow butter, triple-cooked hand-cut chips, watercress, portobello mushroom, tomato
Add Peppercorn £3.00

DALES LAMB RUMP... 29.95

Pink roasted Dales lamb rump, wilted spinach, potato dauphinois, redcurrant and port jus

PAN-SEARED SEA BASS...24.95

Café de Paris butter, crushed new potatoes, wilted spinach, confit cherry tomatoes

ASPARAGUS RISOTTO...24

Asparagus risotto with Amalfi lemon and saffron, finished with Parmesan and wild garlic oil

HEN HOUSE CHICKEN...21.95

Corn-fed chicken supreme stuffed with creamed leeks, fondant potato, braised oyster mushrooms, thyme jus

BLACK TRUFFLE ONION PITHIVIER...22.50

Golden puff pastry pithivier, slow-cooked onions, wild mushroom, wild garlic sauce served with seasonal vegetables

AYSGARTH CLASSICS

FALLS STEAK AND ALE PIE... 19.50

Slow-braised Dales beef in rich local ale gravy, golden shortcrust pastry, buttered seasonal greens and your choice of creamy mash or triple-cooked hand-cut chips

BEER-BATTERED NORTH SEA HADDOCK...19.50

Crisp beer batter, triple-cooked chips, peas, Palmers tartare sauce, charred lemon

SIDES

BUTTERED SEASONAL GREENS...4.45

CREAMY MASHED POTATOES...4.45

TRIPPLE HAND COOKED CHIPS, SEAWEED SALT...4.95

WILD GARLIC TEMPURA...5.95

SPRING LEAF SALAD...4.45

pear, toasted pine nuts, Roquefort vinaigrette

TRUFFLE PARMASAN FRIES...5.95

CLASSIC ONION RINGS...4.45

(V) Vegetarian, (GF) Gluten-free, (VE) Vegan, (VOA) Vegetarian Option Available, (GFA) Gluten-free option available, (VEOA) Vegan Option Available, (N) Contain Nuts

Food Allergens & Intolerances:

Before ordering any drinks or food, please speak with a member of the team about your requirements. Whilst we take care to preserve the integrity of our food, we operate a multi-ingredient kitchen where allergens are present, so there is a risk that food may come into contact with an undeclared allergen, or non-vegetarian/vegan item. Cooking equipment and preparation areas may be shared, and fried items may be cooked in frying oil containing allergens. Some fish may contain small bones.



AYSGARTH FALLS
PALMERS RESTAURANT

DESSERTS

All our desserts are homemade & all ice cream is from Wensleydale Creamery.

STICKY TOFFEE PUDDING...9.50

Warm date sponge, butterscotch sauce, vanilla ice cream.

VANILLA CRÈME BRÛLÉE...9.50

Torched caramel crust, shortbread.

DARK & CARAMELISED WHITE CHOCOLATE MOUSSE...9.50

Seasonal berries, cocoa nib crumble.

WENSLEYDALE RUM & RHUBARB BABA...9.50

Light brioche baba soaked in Wensleydale spiced rum syrup, poached rhubarb, vanilla cream.

LEMON POSSET...9.50

Shortbread, raspberry gel, candied lemon

YORKSHIRE CHEESEBOARD

Selection of *three cheeses 16.50, four cheeses 17.50 or five cheeses 18.50* with grapes, celery, chutney, and crackers.

AFTER DINNER DRINKS

ESPRESSO MARTINI...12

Absolut Vanilla Vodka, Kahlua, Espresso

THE TEMPLAR'S CROSS...12

Woodford Reserve, Martini Rosso, Cointreau, Honey, Angostura Bitters, Orange Peel

Americano 4.50

Latte 4.50

Cappuccino 4.50

Espresso 2.80

Pot of Tea 2.30

Irish Coffee 9.50

Grahams 10yr Tawny Port 25ml 6

Remy Martin VSOP 25ml 8

Baileys 50ml 6

Luxardo Limoncello 25ml 4.50

Single Malt Jura 25ml 7

Disaronno 25ml 4

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PALMERS PUB MENU

STARTERS

Soup of the Day (V) With toasted sourdough and salted butter	£8.25
Palmers Prawn Cocktail Atlantic prawns with classic Marie Rose sauce, avocado puree, baby gem and lemon, topped with crisp tempura king prawn	£12.50
Alehouse Onion Soup Slow-cooked Yorkshire onions in a rich ale and thyme veloute with toasted Wensleydale crouton and chive oil	£12.45
Creamy Garlic Mushrooms Oyster and wild mushrooms in a garlic and wild thyme cream on toasted sourdough, topped with grated Parmesan	£9.95
Korean Fried Chicken Crisp buttermilk chicken tossed in a sticky gochujang glaze with toasted sesame, pickled cucumber and lime	£9.95

MAINS

Beer-Battered North Sea Haddock & Chips (GF) Crisp beer batter, triple-cooked chips, peas, house tartare sauce and charred lemon	£19.50
Falls Steak & Ale Pie Slow-braised Daled beef in rich local ale gravy, golden shortcrust pastry, buttered seasonal greens and your choice of creamy mash or triple-cooked hand-cut chips	£19.50
The Dales Beef Burger Yorkshire Dales beef burger in a toasted brioche bun with Yorkshire cheddar or Harrogate blue cheese, pickled onion relish and Palmers house sauce served with skinny fries Add onion rings or bacon for £1.50	£18.50
Caesar Salad Baby gem lettuce, crispy bacon, Parmesan, anchovies and crunchy croutons with classic Caesar dressing Add chargrilled chicken breast for £4	£15.00
Butter Chicken Chargrilled chicken in our homemade spiced tomato butter sauce with fenugreek, served with basmati rice	£19.50

SIDES

Triple-cooked hand-cut chips(V,GF)	£4.50
Creamy mash	£4.80
Buttered seasonal greens(V,GF)	£4.80
Spring leaf salad(V)	£4.80
Truffle and Parmesan fries(V)	£6.00
Onion rings(V)	£4.50

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