



AYSGARTH FALLS HOTEL
PALMERS RESTAURANT

lunch

FOR THE TABLE

Focaccia & Herb Butter 4 | Fried House Pickles 5 | Olives 4
Truffled Potatoes 5 | Padron Peppers 6 | Harissa Humous 7

STARTERS

WILD GARLIC GNOCCHI (V) 12
Hand-crafted Gnocchi, Parmesan,
Peas & Broad Beans

PRAWN COCKTAIL 16
Atlantic King Prawn, Shredded Baby Gem
& Bloody Mary Sauce

GAME TERRINE (GF) 13
Burnt Apple & Crispy Chicken Skin

DALES SAUSAGE ROLL 8
Homemade Mushroom Ketchup

BEETROOT & GOAT'S CHEESE (V) 12
Pickled & Roasted Beets, Candied Walnuts
& Goat's Cheese Sorbet

ROASTED TOMATO SOUP (V) 10
Olive Oil, Pickles & Basil

MAINS

NORTH SEA SEABASS (GF) 30
Crispy Skin Bass, Fennel & Celeriac Fondant

STEAK & ALE PIE 24
Peas, Potato, Cabbage & Fricassee

MUSHROOM PITHIVIER (V) 22
Fennel, Carrot & Onion Jus

PORK CUTLET SCHNITZEL 29
Apple Puree, Fennel, Dill Slaw & Truffle Fries

FISH & CHIPS (GF) 23
Turmeric Battered Haddock, Peas, Tartare Sauce,
Curry Sauce & Hand-cut Chips

BROOKLANDS' BARNESLEY CHOP (GF) 36
Roasted New Potatoes, Charred Hispi
Garlic & Mint Butter & Mint Yoghurt

10oz SIRLOIN 42
Pont Neuf Potato, Roasted Tomato,
Garden Salad & Bernaise

PEA & MINT RISOTTO (V) 19
Arborio Rice, Summer Pea, Mint &
Parmesan Crisp

CAESAR SALAD 18
Chicken, Gem Lettuce, Bacon, Parmesan,
Anchovies & Croutons

HAMMOND'S BURGER 19
Dales Beef, Toasted Brioche Bun,
Yorkshire Cheddar, House Pickle & Fries

LIGHT BITES

Homemade Cheese Scone (V) 8
Steak Sandwich, Mustard Mayonnaise & Rocket 17
Smoked Salmon & Cream Cheese Bagel 12

Coronation Chicken Bagel 10
Wensleydale Cheese & Pickle Sandwich (V) 9
Chicken Tikka & Mint Yoghurt Sandwich 11

SIDES

Triple Cooked Chips 5 | Seasonal Greens 5 | Summer Tempura 6 | Onion Rings 6 | House Fries 5

Not all of our ingredients are listed, so please let our team know about any dietary requirements or allergens.