PALMERS
dinner

FOR THE TABLE

Chorizo 4 | Olives 4 | Crackling & Apple Sauce 5 | Padron Peppers 6

STARTERS

Soup of the day, served with toasted sourdough (V) (GF*) 9

Beetroot & goat's cheese, pickled & roasted beets, candied walnuts, goat cheese (V) (GF) 10

Twice baked Wensleydale cheese soufflé, pesto, parmesan cheese 12

House cured local trout, pickled mustard seed, herb oil, apple & buttermilk (GF) 12

Warm salad of crispy confit duck leg, oranges, dark cherries (GF) 10



MAINS

Yorkshire Dales chicken, potato, braised leeks, smoked bacon & truffle sauce (GF) 24

Pea & mint risotto, Arborio, pea purée, fresh mint & crispy greens (GF) 19

Pressing of pork belly, crackling, black pudding, celeriac remoulade, apple purée & cider jus (GF*) 25

Roast saddle of Dales venison, crispy potato terrine, carrot & star anise purée,
cavolo nero, winter chanterelles, dark cherries & game jus (GF) 34

Fillet of halibut, herb crust, crushed minted peas, Pont Neuf potato,
little pancetta salad & hollandaise (GF*) 31

FROM THE GRILL

10oz ribeye steak, Pont Neuf potato, roasted tomato, garden salad & peppercorn sauce (GF) 39

Marinated oven roasted Barnsley chop, Pont Neuf potato, roasted vine tomato, greens, mint jus (GF) 36

SIDES

Triple Cooked Chips 5 | Seasonal Greens 5 | Onion Rings 6

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