



AYSGARTH FALLS HOTEL
PALMERS RESTAURANT

dinner

FOR THE TABLE

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

STARTERS

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

WILD GARLIC GNOCCHI (V) 12
Parmesan, Peas & Broad Beans

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

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

CHILLI GARLIC PRAWNS 16
Sourdough, Red Pepper & Coriander

DALES VENISON CARPACCIO 17
Dales Venison, Pickled Mushroom,
Baby Leaf & Mushroom Ketchup

HOUSE CURED LOCAL TROUT 14
Pickled Mustard Seed, Herb Oil,
Apple & Buttermilk

MAINS

YORKSHIRE DALES CHICKEN 23
Potato, Braised Leeks,
Smoked Bacon & Truffle Sauce

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

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

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

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

NORTH SEA SEABASS (GF) 30
Fennel, Celeriac Fondant,
& Seasonal Greens

FROM THE GRILL

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

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

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.