



Evening Menu

Served Monday - Saturday 5-8pm

While You Wait...

Sourdough & Butter (V)	£ 2.50 Per Person
Sourdough, Olives, Sun Dried Tomatoes, Olive Oil and Balsamic (V)	£4.50 Per Person
Sausage Roll of The Day, HP Sauce	£4.50
Wild Mushroom Arancini, Black Garlic & Truffle Emulsion (VE,GF)	£4.50
Crispy Whitebait, Tartare Sauce, Fresh Lemon	£4.50

To Start...

Soup of the Day Garnish, Homemade Bread (VE) (Gluten Free Available)	£7.95
Smoked Haddock, Poached Free Range Egg, Toasted Sourdough Crumpet, Hollandaise	£11.95
Chicken Liver Parfait, Orange & Toasted Hazelnut Salad, Brioche, House Chutney (N)	£8.95
Potted Goat's Cheese, Pickled Garden Vegetables, Savory Granola, Black Garlic (V)	£9.95
Beetroot Cured Salmon, Pickled Beetroot, Lemon Gel, Baby Leaf Salad, Rye Bread	£11.95
Korean Fried Chicken, Sesame Pickled Salad, Coriander, Charred Lime, Korean BBQ Sauce	£9.95

To Follow...

Battered Fish and Chips, Mushy Peas or Garden Peas and Tartare Sauce (GF)	£18.95
8oz Dales Beef Burger, Cheddar or Yorkshire Blue Cheese, Bacon, Burger Relish, Gem, Tomato, Brioche, Skinny Fries & Palmer's Slaw (Vegetarian Option Available)	£ 18.95
Falls Pie of The Day; Hand Cut Chips, Seasonal Vegetables, Proper Gravy (Vegan Option Available)	£ 18.95
Aberdeen Angus 12oz Flat Iron Steak, Hand Cut Chips, Slow Cooked Tomato & Mushroom, Dressed Leaves	£26.95
Roast Pork Belly, Roast Hispi Cabbage, Beetroot Fondant, Slow Cooked Pork & Apple Ragout, Red Wine Jus (GF)	£24.95
Pan Seared Stonebass, Fondant Potato, Broccoli Textures, Toasted Almonds, White Wine Velouté (N,GF)	£25.95
Seared Venison Haunch, Smoked Pear Ketchup, Potato Fondant, Blackberry Textures, Red Wine Jus. (GF)	£38.95
Pan Roast Chicken Supreme, Sautéed Wild Mushroom, Smoked Garlic Mash, Forestière Sauce (GF)	£24.95
Sage Potato Gnocchi, Butternut Squash Puree, Sautéed Wild Mushrooms, Spinach, Crispy Sage & Vegan Parmesan (VE, N)	£ 21.95

Sides...

Skinny Fries / Hand Cut Chips / Battered Onion Rings / Creamed Potatoes / Buttered Seasonal Greens / House Salad / Rocket, Parmesan, Pickled Red Onion & Sun Blush Tomato Salad	£ 4.50 Each
Cheesy Chips	£5
Parmesan Fries, Truffle & Black Garlic Aioli	£5.50
Jug of Proper Gravy/ Peppercorn Sauce/ Garlic Butter	£2

To Finish...

Dark Chocolate Fondant, Almond Tuile, Salted Caramel, Just Jersey Ice Cream (N)	£9.50
Yoghurt Panna Cotta, Scorched Orange Segments, Honeycomb, Basil Syrup, Raspberry Sorbet (GF)	£8.95
Palmer's Sticky Toffee Pudding, Poached Medjool Dates, Butterscotch Sauce, Jersey Milk Ice Cream	£7.50
Affogato; 2 Scoops Jersey Milk Ice Cream, Fresh Hot Espresso, Shortbread (Vegan Available)	£6.95
Add Your Choice of Liqueur	£3.50
Wensleydale Ice Cream Sundae; 3 Scoops of Wensleydale Ice Cream, Fruit, Whipped Cream, Shortbread	£7.50

Palmer's Cheeseboard; 5 Handpicked Cheeses Served with Celery, Frozen Grapes, House Chutney, Quince Paste, Cheese Biscuits	£14.95
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