



Father's Day Sunday Lunch Menu

2 courses £29.95 / 3 courses £35.95

To Start...

Roasted Heirloom Tomato and Basil Veloute, garlic & thyme croutons, served with sourdough (VE)  
Prawn & Crayfish Cocktail, Single Malt Marie Rose, Baby Gem, and Sesame Prawn Toast  
Chicken & Duck Liver Parfait, candied carrot salad, toasted brioche, orchard apple chutney (GFA)  
Hummus, roasted nut crumble, Dukka flatbread, sundried tomatoes and olives (VE)  
Oak Smoked Salmon, tartare sauce, lemon and baby leaf salad (GF)  
Korean Fried Chicken, Sesame Pickled Salad, Coriander, Charred Lime, Korean BBQ Sauce

To Follow...

Roast Brown Moor Farm Topside of Beef  
Roast Pork Loin  
Duo Of Roasted Brown Moor Farm Beef & Roast Pork Loin  
Herb Roast Cornfed Chicken Supreme  
Apricot and Vegetable Roast

All served with Roast & Creamed Potatoes, Carrot & Swede Mash, Caramelised Carrot Purée, Stuffing Yorkshire Pudding, Seasonal Vegetables & Proper Gravy.

16 hour braised Brown Moor Farm Beef Brisket served with creamed potatoes, roasted carrots, kale and brisket pan jus

Battered Fish and Chips, Mushy Peas or Garden Peas and Tartare Sauce (GF)

8oz Dales Beef Burger, Cheddar or Yorkshire Blue Cheese, Bacon, Burger Relish, Gem, Tomato, Brioche, Skinny Fries & Palmer's Slaw (Vegan Option Available)

Falls Chicken, Ham, Leek and Tarragon Pie, Hand Cut Chips, Seasonal Vegetables, Proper Gravy

Falls Cream of Leek and Caramelised Red Onion Pie, Hand Cut Chips, Seasonal Vegetables, Vegan Gravy (VE)

Wild Mushroom, Spinach, Pine Nut and Vegan Feta Filo Parcel served with a White Wine and Chive Cream Sauce and Parmentier Potatoes

To Finish...

Triple Chocolate Brownie, Salted Caramel, Just Jersey Ice Cream  
Palmer's Sticky Toffee Pudding, Poached Medjool Dates, Butterscotch Sauce, Jersey Milk Ice Cream  
Affogato; 2 Scoops Jersey Milk Ice Cream, Fresh Hot Espresso, Shortbread (GFA)  
Wensleydale Ice Cream Sundae; 3 Scoops of Wensleydale Ice Cream, Fruit, Whipped Cream, Shortbread (GFA)  
Strawberry & White Chocolate Cheesecake; shortbread crumble, caramelized white chocolate, strawberries & cream ice-cream  
Rhubarb Eton Mess; rhubarb gel, whipped cream, gin poached rhubarb and meringue (GF) (VE)

Palmer's Cheeseboard; 5 Handpicked Cheeses Served with Celery, Frozen Grapes, House Chutney, Quince Paste, Cheese Biscuits (GFA) (£5.00 supplement)