



Evening Menu

Served Monday - Saturday 6-8pm

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	£4.95
Wild Mushroom Arancini, Black Garlic & Truffle Emulsion (VE,GF)	£4.95
Crispy Whitebait, Tartare Sauce, Fresh Lemon	£4.95
Honey and Mustard Cumberland Sausage Bites	£4.95
Cauliflower Bites with Sweet Chilli Dip (VE)	£4.95

To Start...

Soup of the Day Garnish, Sourdough Bread (VE) (Gluten Free Available)	£7.95
Pan Seared Sardines, olive caponata, chargrilled lime, coriander, sourdough toast (GFA)	£9.95
Chicken & Duck Liver Parfait, Candied Carrot & Toasted Hazelnut Salad, Brioche, House Chutney (GFA,N)	£8.95
Creamy hummus, roasted nut crumble, dukka flatbread, olives, sundried tomatoes (VE, N)	£8.95
Beetroot Tarte Tatin, balsamic onion caramel, roast cherry tomato, baby salad (VE)	£11.95
Korean Fried Chicken, Sesame Pickled Salad, Charred Lime, Korean BBQ Sauce	£9.95

To Follow...

Roast Pork Belly, Roast Hispi Cabbage, Potato Fondant, Spiced sweet potato pure, sweet potato bhaji, coriander seed Jus (GF)	£24.95
8oz Dales Beef Burger, Cheddar or Yorkshire Blue Cheese, Bacon, Burger Relish, Gem, Tomato, Gherkin, Brioche, Skinny Fries & Palmer's Slaw	£18.95
Aberdeen Angus 10oz Flat Iron Steak (GF)	£29.95
Palmer's Signature Ribeye Aberdeen Angus Steak (GF)	£35.95
<i>Our steaks are served with Hand Cut Chips, Slow Cooked Tomato & Mushroom, and a Baby Leaf, Parmesan, Pickled Red Onion & Sun Blush Tomato Salad</i>	
Pan Seared Stonebass, celeriac pomme Anna, petit pois a la Francaise, pancetta, baked apple, shellfish jus (GF)	£25.95
Pressed Yorkshire Lamb, Fondant potato, broad bean, pea, cherry tomato, mint, Red Wine Jus (GF)	£35.95
'Cock-A-Leekie' - Butter Roast Chicken Supreme, Prune Purée, Leek Textures, Pearl Barley Risotto, with a creamy peppered broth	£24.95
Falls Pie of The Day; Hand Cut Chips, Seasonal Vegetables, Proper Gravy (Vegan Option Available)	£18.95
Carrot and apricot tagine, warm flat bread, raisin and caper ketchup, quinoa and roasted spring vegetable salad, roasted hazel nuts (VE, N)	£19.95



PALMERS
RESTAURANT

Battered Fish and Chips, Mushy Peas or Garden Peas and Tartare Sauce (GF)	£18.95
Pea and roast shallot ravioli, petit pois and caramelized shallot cream, vegan parmesan and micro herbs (VE)	£21.95
Palmer's Niçoise salad, hard boiled hen's egg, roast cherry tomato, fresh anchovies, olives, garlic croutons, fire roasted peppers, sauce vert and balsamic (GFA)	£15.95
with 5oz flat iron	£25.95
with pan fried chicken breast	£25.95

Sides...

Skinny Fries / Hand Cut Chips / Battered Onion Rings / Creamed Potatoes / Buttered
Seasonal Greens / Baby Leaf, Parmesan, Pickled Red Onion & Sun Blush Tomato Salad
£4.50 ea

Cheesy Chips £5.00, Parmesan Fries / Truffle & Black Garlic Aioli £5.50
Jug of Proper Gravy / Peppercorn Sauce / Garlic Butter £2.00

To Finish...

Strawberry and white chocolate cheese cake, shortbread crumble, caramelized
white chocolate, fresh strawberries, strawberry and cream ice-cream £9.95

Dark chocolate and Seville orange mousse, sweet pickled orange segment,
chocolate crumble, raspberry and sorrel sorbet. (VE,GF) £9.95

Palmer's Sticky Toffee Pudding Butterscotch Sauce, Jersey Milk Ice Cream £7.50

Poached Yorkshire Rhubarb, almond frangipane, toasted almond goat milk,
mascarpone, mint. (GF, N) £9.50

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

(V) Vegetarian (GF) Gluten Free (VE) Vegan (GFA) Gluten Free Option Available

FOOD ALLERGIES AND INTOLERANCES: Before ordering drinks or food, please speak with a team member about your requirements. Whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-ingredient kitchen environment. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (e.g. fryers, grills etc.) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil. Some fish may contain small bones.