



Sunday Lunch Menu

To Start...

- ♦ Soup of the Moment, Garnish, Warm Sourdough (VE) (Gluten Free Available) £7.95
- ♦ Prawn & Crayfish Cocktail, Single Malt Marie Rose, Baby Gem Lettuce £11.95
- ♦ Chicken & Duck Liver Parfait, candied carrot salad, toasted brioche, orchard apple chutney (GFA) £8.95
- ♦ Hummus, roasted nut crumble, Dukka flatbread, sundried tomatoes and olives (VE) £8.95
- ♦ Oak Smoked Salmon, tartare sauce, lemon and baby leaf salad (GF) £11.95
- ♦ Korean Fried Chicken, Sesame Pickled Salad, Coriander, Charred Lime, Korean BBQ Sauce £9.95

To Follow...

- ♦ Roast Brown Moor Farm Beef, Roasted & Mashed Potatoes, Celeriac Purée, Yorkshire Pudding, Seasonal Vegetables & Proper Gravy £19.95
- ♦ Roast Pork Loin, Stuffing, Roasted & Mashed Potatoes, Celeriac Purée Yorkshire Pudding, Seasonal Vegetables & Proper Gravy £19.95
- ♦ Duo Of Roasted Brown Moor Farm Beef & Roast Pork Loin, Stuffing, Roasted & Mashed Potatoes, Celeriac Puree, Yorkshire Pudding, Seasonal Vegetables & Proper Gravy £22.95
- ♦ Herb Roast Cornfed Chicken Supreme, Stuffing, Roasted & Mashed Potatoes, Celeriac Puree, Yorkshire Pudding, Seasonal Vegetables & Proper Gravy £19.95
- ♦ 16 hour braised Brown Moor Farm Beef Brisket served with creamed potatoes, roasted carrots, kale and brisket pan jus £19.95
- ♦ 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 (Vegan Option Available) £18.95
- ♦ Falls Pie of The Day; Hand Cut Chips, Seasonal Vegetables, Proper Gravy (Vegan Option Available) £18.95
- ♦ Wild Mushroom, Spinach, Pine Nut and Vegan Feta Filo Parcel served with a White Wine and Chive Cream Sauce and Parmentier Potatoes £19.95

To Finish...

- ♦ Triple Chocolate Brownie, Salted Caramel, Just Jersey Ice Cream £9.50
- ♦ 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 (GFA) £6.95
- ♦ Wensleydale Ice Cream Sundae; 3 Scoops of Wensleydale Ice Cream, Fruit, Whipped Cream, Shortbread (GFA) £7.50
- ♦ Strawberry & White Chocolate Cheesecake; shortbread crumble, caramelized white chocolate, strawberries & cream ice-cream £9.95
- ♦ Rhubarb Eton Mess; rhubarb gel, whipped cream, gin poached rhubarb and meringue (GF, VE) £7.95
- ♦ Palmer's Cheeseboard; 5 Handpicked Cheeses Served with Celery, Frozen Grapes, House Chutney, Quince Paste, Cheese Biscuits (GFA) £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.