



WELCOME

We warmly welcome you to Palmer's Restaurant at The Aysgarth Falls Hotel

The building you are currently in is said to date back as far as the Crusades. Formerly known as "The Palmer Flatt Hotel," it was named as it was reputed to stand on the site of a medieval hospice where pilgrims returning from the Holy Land in poor health were treated. They often carried palm leaves back with them and so became known as "Palmer's." It is said that the hospice was run by monks, who were able to treat the sick with the abundance of fresh, clean air and water that the Dales and the local falls have to offer.

In 1854, the hotel was described as "a wayside hostelry of truly rural appearance, possessing excellent accommodation and liquors, for the numerous visitors to the Falls." We strive to uphold those words today.

Today, we also offer some of the best food in the Yorkshire Dales. Our chefs are passionate about cooking fine food with fresh, seasonal ingredients and letting the food speak for itself.

We sincerely hope you enjoy your time here with us. If there is anything at all you need, please do not hesitate to ask.

V - Vegetarian (GF) Gluten free ingredients used (VE) Vegan (GFA) Gluten Free option available (N) nuts Food Allergens & Intolerances: before ordering any drinks or food, please speak with a member of the team about your requirements. Whilst we take care to preserve the integrity of our food, we operate a multi-ingredient kitchen where allergens are present, so there is a risk that food may come into contact with an undeclared allergen, or non-vegetarian/vegan item. Cooking equipment and preparation areas may be shared, and fried items may be cooked in frying oil containing allergens. Some fish may contain small bones.



TO START

Baked camembert, confit garlic, rosemary oil, toasted homemade sourdough. (V)(GFA)	£12.95
Homemade soup, toasted homemade sourdough. (V)(GFA)	£7.95
Chicken liver parfait, red onion marmalade, baby leaf, brioche toast.	£9.95
Smoked haddock rarebit, poached hen egg, toasted crumpet.	£11.95
Black garlic and truffle risotto, parmesan shards. (V)(GF)	£8.95
Oak smoked salmon, pickled new potato, shallot textures, baby leaves, sauce vierge. (GF)	£9.95
Korean fried chicken, sesame pickled salad, charred lime, Korean BBQ sauce.	£9.95

FOR MAINS

Duck breast, duck croquette, Pommes Anna, broccoli, cherry jus.	£32.95
Pork belly, potato fondant, pork and prawn gyoza, oyster mushroom, wakame salad, dashi reduction.	£24.95
Braised beef short rib, 4oz flat iron steak, creamed potatoes, glazed heritage carrots, red wine jus.	£35.95
Pan-seared stone bass, clams, clam cream reduction, pancetta, braised cod cheeks.	£25.95
Butternut squash ravioli, squash puree, crispy sage, vegan parmesan. (VE)	£21.95

PUB CLASSICS

Battered fish and chips, mushy or garden peas, tartar sauce, lemon wedge.	£18.95
8oz Dales beef burger, cheddar or Yorkshire blue cheese, bacon, relish, gem, tomato, gherkin, skinny fries and Palmers slaw. (Vegetarian option available)	£18.95
Falls pie of the day, hand-cut chips, seasonal vegetables, proper gravy. (Vegan option available)	£18.95
10oz Flat iron steak, slow-roasted tomato and mushroom, hand-cut chips, baby leaf, parmesan, pickled red onion and sun-blushed tomato salad.	£29.95

DESSERTS

Basque-inspired burnt cheesecake, berry compote, shortbread crumb, Jersey vanilla ice cream.	£9.95
Palmers sticky toffee pudding, salted toffee sauce, Jersey milk ice cream.	£7.95
Hazelnut choux bun, praline, honeycomb ice cream.	£9.95
Spiced chocolate mousse, chocolate soil, pear and ginger ice cream. (VE)	£9.95
Palmers cheeseboard, local and European cheeses, celery ribbons, quince jelly, crackers, apple chutney.	£14.95

HOT DRINKS

Americano	£2.80
Latte	£3.30
Cappuccino	£3.30
Pot of Tea	£2.30