



AYSGARTH FALLS PALMERS RESTAURANT

STARTERS

SOY & GINGER SALMON £13

Cured and served with Wasabi mayonnaise,
crispy onions, and cucumber

VENISON CARPACCIO £13

Served with cheese, salted and cured egg
yolk, and berries

BEETROOT ARANCINI £12

Served with Romesco and aioli sauce (v)

MOULES MARINIERE £12.50

In a creamy garlic butter sauce served with
sourdough

FRENCH ONION SOUP £11

With Wensleydale cheese (v) (gfa)

MAINS

DRY-AGED SIRLOIN STEAK (8OZ) £35.50

Served with thick-cut chips, roast tomato, flat
mushroom and a tomato and onion salad

LAMB SHANK £30

Served with baby carrots, celeriac dauphinoise,
kale, and mint jus

Dianne | Peppercorn | Blue Cheese £2.75

FLORAL GLAZED SALMON £31.50

Served with charred zucchini, chicory, lobster
sauce, and salmon Roe

PAN-FRIED HALIBUT £31.50

Served with roast baby potatoes, beetroot, crispy
kale, samphire, and cream sauce

LINGUINE ALLA PUTTANESCA £22.50

Puttanesca sauce and grated Parmesan (v)

AYSGARTH OX CHEEK £29

Served with pomme puree, seasonal vegetables,
silverskins, and jus

SPICED CAULIFLOWER STEAK £18.50

Wild garlic, Romesco Sauce, Coconut Yoghurt,
Moroccan tagine sauce, and crispy chickpeas (v)

CHICKEN SUPREME £22

Stuffed with mushrooms and chicken mousse,
served with a trio of sweet potato

SIDES £4.50

WENSLEYDALE CREAM LEEKS

Shredded leeks with cream and Wensleydale cheese

ROASTED VEG

Chantenay carrots, parsnips and potatoes

DALES SALAD

Garden rhubarb, mixed leaves and house dressing.

WILD GARLIC MASH

Mash potatoes with foraged garlic

THICK-CUT CHIPS

(V) Vegetarian, (GF) Gluten-free, (VE) Vegan, (VOA) Vegetarian Option Available, (GFA) Gluten-free option available, (VEOA) Vegan Option Available, (N) Contain 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.