

PALM COURT

~BRASSERIE~



APPETISERS

- FRENCH ONION SOUP gruyere cheese **V** 6.95
 CLASSIC MEDITERRANEAN FISH SOUP 6.95
 rouille, croutons and gruyere cheese
 BAKED BRIE IN FILO a wedge of brie in filo pastry with cranberry chutney **V** 7.95
 CHICKEN LIVER PARFAIT red onion chutney and toasted country bread 8.95
 FRIED CALAMARI squid rings in crispy batter with aioli 8.95
 CITRUS MARINATED SALMON celeriac remoulade, dill oil 8.95

OLIVES 3.25
HOME BAKED BREAD 3
 black olive tapenade

SALADS

- SALAD OF ROASTED BUTTERNUT SQUASH **V** 14.95
 dried cranberries, caramelised pecans, mixed leaves and goats' cheese
 (Add warm char-grilled chicken thigh or chilled trout £3.50)
 GRILLED GOAT CHEESE SALAD **V** 14.95
 frisee, courgette, walnut, apple and honey dressing
 (Add warm char-grilled chicken thigh OR chilled trout £3.50)
 BURRATA TRICOLORE 14.95
 burrata, beef tomatoes, avocado, rocket, glazed balsamic dressing
 TUNA NICOISE 21.95
 seared tuna, boiled egg, French beans, new potatoes, cherry tomatoes, mixed leaves and anchovies

PALM COURT CLASSICS

- MOULES MARINIERE & FRITES mussels cooked in white wine, garlic, parsley & cream 16.95
 COQ AU VIN chicken cooked in red wine with bacon lardons, shallots, button mushroom & rice 16.95
 BEEF BOURGUIGNON bacon lardons, button mushrooms, baby onions and mashed potatoes 17.95
 TOULOUSE CASSOULET 17.95
 rich, slow-cooked cannellini bean stew with Toulouse sausages, duck confit & bacon lardons
 BOUILLABAISSE of hake, gurnard, salmon, sea bass, tuna & tiger prawns 19.95

MAINS

- SEAFOOD LINGUINE 18.95
 king prawns, mussels & clams with roma tomatoes, chilli & spinach
 BEER BATTERED COD & CHIPS tartare sauce 16.95
 FILLET OF SALMON 18.95
 crushed new potatoes, warm tartare sauce
 GRILLED SEA BASS FILLET 18.95
 french beans, black olives, cherry tomatoes & basil pesto
 WHOLE TIGER PRAWNS 19.95
 garlic butter, rocket & toasted garlic baguette
 CHICKEN MILANESE, TRUFFLE MAYO, FRIED EGG 16.95
 wild rocket, artichoke, preserved lemon and reggio cheese salad
 PORK FILLET 16.95
 roasted root vegetables, honey glazed red cabbage, port jus
 PALM COURT BURGER 13.95
 6oz beef burger, mature cheddar cheese, shredded iceberg lettuce,
 tomato, pickle, mustard mayonnaise & fries
 (Add bacon £1)

APEROL SEASON

NOON TO 6PM | EVERY DAY
 Aperol Spritz £5 each

UNLIMITED APEROL SPRITZ
 £20 For 1.5 Hours

Drinks

Kir Royale 9.95
 Champagne & creme de cassis

Bellini 8.95
 Prosecco, fresh peach puree
 & creme de peche

French 75 9.95
 Champagne, Tanqueray gin,
 fresh lemon juice, castor sugar

Marnier Royale 9.95
 Grand Marnier, cranberry juice
 & Champagne

Aperol 6.95
 Aperol, Prosecco & soda

Hugo 6.95
 St Germain, Prosecco,
 fresh mint & soda

Negroni Spritz 6.95
 Martini Rosso, Campari,
 Prosecco & soda

Pink Gin Spritz 7.95
 Bosford Rose pink gin, Prosecco,
 lemonade, fresh mint

The Hendricks 8.95
 Hendrick's Gin, cucumber,
 fresh mint, tonic water

T&T 7.95
 Tanqueray gin, tonic water &
 fresh grapefruit

The St. Germain 7.95
 St Germain liqueur, Bombay Sapphire
 Gin, fresh rosemary, tonic water

The Grey Earl 7.95
 Earl grey infused gin, lavender,
 lemon & tonic water

- OPEN CHICKEN CLUB SANDWICH 14.95
 chicken, bacon, avocado, egg, tomato, hollandaise sauce & fries (available until 5pm)
 ISRAELI COUSCOUS 14.95
 mediterranean vegetables, provencal sauce and toasted almonds **VG**
 DUCK BREAST 19.95
 mashed potato, wilted spinach, port jus
 CONFIT LEG OF DUCK 18.95
 puy lentils, bacon lardons, baby onions and button mushrooms
 CHICKPEA RATATOUILLE mediterranean vegetable stew with rice **VG** 13.95
 RISOTTO VERT asparagus, peas, broad beans, creme fraiche **V** 16.95

Steaks

All our beef has been individually
 sourced in partnership with our butcher.

CLASSIC STEAK FRITES 25.95
 8oz sirloin steak with french fries

FILLET STEAK 28.95
 8oz fillet with triple cooked chips,
 confit vine tomatoes and lambs lettuce

CHATEAUBRIAND 57.95
 (for two sharing) 17.5oz prime fillet
 with triple cooked chips and baby gem
 green salad (Add 4 tiger prawns £8)

CHOICE OF SAUCES
 Bearnaise 2 • Peppercorn sauce 2 •
 Garlic & herb butter 1.75

Sides

All at £3.95
FRENCH FRIES

- TRIPLE COOKED CHIPS
 DAUPHINOISE POTATOES **V**
 MASHED POTATOES **V**
 STEAMED NEW POTATOES **V**
 PETIT POIS A LA FRANCAISE **V**
 GREEN BEANS **V**
 WILTED SPINACH **VG**
 BABY GEM GREEN SALAD **VG**
 MIXED SALAD **V**

PRIX FIXE MENU

Starter & Main £15.95 with Dessert £18.95 - 12pm to 7pm / 10pm

Starters

- Soup of the day **vg**
 Baked wedge of brie in filo
 pastry with cranberry chutney **v**
 Citrus marinated salmon,
 celeriac remoulade, dill oil
 Chicken liver parfait,
 red onion chutney and
 toasted country bread
 (£2 supplement)

Mains

- Risotto vert, asparagus, peas, broad
 beans, creme fraiche **v**
 Beef bourguignon, bacon lardons,
 button mushrooms, baby onions
 and mashed potatoes
 Rainbow trout almondine
 crushed potatoes, warm tartare sauce
 Chicken milanese, truffle mayo, fried
 egg, wild rocket, artichoke, preserved
 lemon and reggio cheese salad

Desserts

- Classic creme brulee
 Valrhona
 chocolate tart
 with mint chantilly
 Selection of ice creams
 Selection of sorbets **vg**

Traditional British

AFTERNOON TEA
 19.95 per person

+ Free Flowing

BOTTOMLESS PROSECCO
 (FOR A DURATION OF 1.5 HOUR)
 26.95 per person

VG Indicates vegan option **V** Indicates vegetarian option

An optional service charge of 12.5% will be added to your bill. Any cash
 or credit card tips go directly to the waiter with no deductions.

PLEASE NOTIFY A MEMBER OF STAFF IF YOU HAVE AN
 ALLERGY OR ASK FOR FURTHER ALLERGEN INFORMATION.