

PALM COURT

~BRASSERIE~

APPETISERS

FRENCH ONION SOUP gruyère cheese	5.25
CLASSIC MEDITERRANEAN FISH SOUP with rouille, croutons & gruyère	5.95
GRILLED GOATS CHEESE ON FOCCACIA with sweet tomato chutney	6.95
TRICOLOR SALAD avocado, mozzarella, plum tomato, rocket & basil pesto	6.95 / 12.95
SALMON FISHCAKE tartare sauce	5.95
BAKED WEDGE OF BRIE in filo pastry with cranberry chutney	6.95
PROVENÇAL GARDEN SALAD char-grilled mediterranean vegetables, couscous and shaved manchego	6.95
POTTED EAST COAST SHRIMPS with toasted sourdough	7.95
CHICKEN LIVER & FOIE GRAS PARFAIT toasted sourdough and red onion marmalade	6.95
WHOLE TIGER PRAWNS pan fried in garlic butter	8.95
PETITE CASSEROLE OF CLAMS, MUSSELS & CHORIZO	8.95

Aperitifs

Kir Royale 7.95
Champagne & creme de cassis

Bellini 4.95
Prosecco, fresh peach puree
& creme de peche

French Revolution 7.95
Champagne with Stoli raspberi
vodka & Chambord liqueur

St Germain Royale 7.95
Champagne and elderflower liqueur

Classic Champagne Cocktail 7.95
Champagne, Courvoisier cognac,
brown sugar & angostura bitters

French 75 7.95
Champagne, Beefeater gin,
fresh lemon juice & caster sugar

Campari, Pernod Ricard, Martini Extra, Dry, Bianco & Rosso 4.50



OLIVES 2.75 HOT GARLIC BREAD 2.95
HOME BAKED BREADS WITH
BLACK OLIVE TAPENADE 2.25

COME FOR SUNDAY ROAST

2/3 course set menu 13.95 / 16.95
Choice of Roast Pork,
Roast Beef or Half Chicken
Supplements may apply

STEAKS

All our beef has been individually sourced from 21 day aged Herefordshire beef stocks in partnership with our butcher.

MINUTE STEAK 14.95
6oz steak with french fries

CLASSIC STEAK FRITES 18.95
8oz sirloin steak with french fries

FILLET STEAK 21.95
7oz prime cut fillet with handcut chunky chips & grilled herb tomato

CHATEAUBRIAND 39.95
(for two sharing) 16oz choicest end cut of the fillet with sauteed new potatoes & french beans
(add four tiger prawns 5.95)



CHOICE OF SAUCES

Green Peppercorn 1.50
Bearnaise 1.50
Roquefort 1.50
Garlic & Herb Butter 1.00

MAINS

MOULES MARINIÈRE & FRITES mussels cooked in white wine, garlic, parsley & cream	11.95
GRILLED CALVES LIVER mashed potato, onion gravy and crispy bacon	13.95
HADDOCK AND CHIPS with tartare sauce	11.95
ROAST SEA BASS FILLET french beans, black olives, cherry tomatoes & basil pesto	14.95
CHAR-GRILLED PEPPERED TUNA STEAK provencal ratatouille, anchovy fritters & rouille	14.95
PAN FRIED WHOLE TIGER PRAWNS in garlic butter with french fries	16.95
ROASTED LAMB FILLET persian couscous and sweet pepper chutney	14.95
CONFIT DE CANARD leg of duck confit with lentils, lardons and baby onions	14.95
WIENER SCHNITZEL with rocket, artichoke, preserved lemon and parmesan	16.95
HALF CHAR-GRILLED CHICKEN with french fries and chasseur sauce	11.95
POULET BASQUAISE paprika spiced chicken & capsicum peppers stew with rice	13.95
GRILLED DUCK BREAST creamed spring greens, bacon & chantenay carrots and sherry jus	17.95

PASTA & VEGETARIAN

GARDEN VEGETABLE PASTA penne with broccoli, courgette, green beans, cream cheese & parmesan	10.95
ROCKET & ROQUEFORT RISOTTO salsa verde	10.95
MOROCCAN SPICED VEGETABLE CASSEROLE with couscous & flaked almonds	11.95
SEAFOOD LINGUINE king prawns, mussels, clams with roma tomatoes, chilli & spinach	13.95

LUNCH & THEATRE MENU

Available Monday to Thursday 12pm to 7pm / 10pm to Close - Friday & Saturday from 12pm to 7pm

Starters

- Soup of the day
- Grilled goats cheese on focaccia with sweet tomato chutney
- Cured salmon with beetroot julienne and basil aioli
- Chicken liver & foie gras parfait, toasted sourdough & red onion marmalade (£2 supplement)

Mains

- Rocket & roquefort risotto, salsa verde
- Beef bourguignon and mash (£2 supplement)
- Roast salmon fillet, crushed new potatoes, cherry tomato coulis & black olive tapenade
- Char-grilled pork chop, bubble & squeak mash and chef's spiced ketchup

Desserts

- Classic creme brulee
 - Vallhrona chocolate tart and mint chantilly
 - Selection of ice creams and sorbets
- 2 COURSES 12.95
3 COURSES 15.95

SIDES

ALL AT 3.25

- PETIT POIS A LA FRANCAISE
- DAUPHINOISE POTATOES
- GREEN SALAD WITH WALNUTS
- ROASTED VEGETABLES
- FRENCH FRIES
- STEAMED NEW POTATOES
- MIXED SALAD
- GREEN BEANS