

PALM COURT

~BRASSERIE~



OLIVES 3.25

HOME BAKED BREAD 3
black olive tapenade

Aperitifs

Kir Royale 9.95
Champagne & creme de cassis

Bellini 8.95
Prosecco, fresh peach puree & creme de peche

Aperol Spritz 8.95
Prosecco, Aperol & soda water

La Vie en Rose 9.95
Tanqueray gin, rose essence, orange liqueur & champagne

Le Fizz du Jardin 9.95
Tanqueray gin, elderflower liqueur, fresh mint & champagne

Classic Champagne Cocktail 9.95
Champagne, Courvoisier VSO Peognac, brown sugar & Angostura bitters

VaVaVoom 9.95
Passionfruit puree, lime, chilli syrup & Champagne

Marnier Royale 9.95
Grand Marnier, cranberry juice & Champagne

COME FOR SUNDAY ROAST

Choice of roast beef, chicken or pork, served all day

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
 BURRATA black truffle, truffle oil, balsamic glaze, sun-blushed tomatoes 12.95
 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
 SCALLOPS chorizo, petit pois and cauliflower purees, pea shoots 14.95

SALADS

- SALAD OF ROASTED BUTTERNUT SQUASH **V** starter 8.95 / main 14.95
 dried cranberries, caramelised pecans, mixed leaves and goats' cheese
 (Add warm char-grilled chicken thigh or chilled trout £3.50)
 HONEY GLAZED GOAT CHEESE SALAD **V** starter 8.95 / main 14.95
 granny smith apples, golden raisins, walnuts, hazelnuts and white chicory
 (Add warm char-grilled chicken thigh OR chilled trout £3.50)

VEGAN

- CHICKPEA RATATOUILLE mediterranean vegetable stew with jasmine rice **VG** 13.95
 WILD MUSHROOM BOURGUIGNON baby carrots and brown rice **VG** 15.95
 SWEET POTATO CASSEROLE butter beans, beetroot, spinach and pine nuts with pilaf rice **VG** 14.95
 ISRAELI COUSCOUS mediterranean vegetables, provencal sauce and toasted almonds **VG** 14.95
 LENTIL CASSEROLE aubergines, peppers, tomatoes **VG** 13.95

MAINS

- SEAFOOD LINGUINE king prawns, mussels & clams with roma tomatoes, chilli & spinach ... 18.95
 BEER BATTERED COD & CHIPS tartare sauce 16.95
 FILLET OF SALMON crushed new potatoes, warm tartare sauce 18.95
 GRILLED SEA BASS FILLET french beans, black olives, cherry tomatoes & basil pesto 18.95
 WHOLE TIGER PRAWNS garlic butter, rocket & toasted garlic baguette 19.95
 HALF CHICKEN confit leg, roasted breast, dauphinoise potatoes, peppercorn sauce 18.95
 PORK FILLET roasted root vegetables, honey glazed red cabbage, port jus 16.95
 DUCK BREAST sweet potato mash, wilted spinach, port jus 23.95
 STEAK HACHE peppercorn sauce & triple cooked chips 16.95
 RUMP OF LAMB confit aubergines and tomatoes, red wine jus 19.95
 SMOKED SALMON RISOTTO saffron, petit pois & sweetcorn 16.95
 CONFIT LEG OF DUCK puy lentils, bacon lardons, baby onions and button mushrooms 18.95
 GRILLED TUNA STEAK baby corn, baby carrots, mange tout, balsamic glaze 22.95
 FISHCAKES harissa yoghurt, mixed salad with honey mustard dressing 13.95

FRENCH CLASSICS

- MOULES MARINIERE & FRITES mussels cooked in white wine, garlic, parsley & cream 16.95
 COQ AU VIN 16.95
 chicken cooked in red wine with bacon lardons, shallots, button mushroom & brown rice
 BEEF STROGANOFF mushrooms, paprika, cumin rice 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

LUNCH & THEATRE MENU

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

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

- Lentil casserole, aubergines, peppers, tomatoes **vg**
 Beef stroganoff mushrooms, paprika, cumin rice (£2 supplement)
 Rainbow trout almondine crushed potatoes, warm tartare sauce
 Gammon ham, mashed potatoes, charcutier sauce

Desserts

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

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

Roquefort 2 • Bearnaise 2
Green peppercorn 2 • Garlic & herb butter 1.75

Sides

All at £3.95

- DAUPHINOISE POTATOES **v**
 STEAMED NEW POTATOES **v**
 MASHED POTATOES **v**
 FRENCH FRIES
 TRIPLE COOKED CHIPS
 ROASTED VEGETABLES **vg**
 GREEN BEANS **v**
 PETIT POIS A LA FRANCAISE **v**
 BABY GEM GREEN SALAD **vg**
 HONEY GLAZED RED CABBAGE **v**
 WILTED SPINACH **vg**
 MIXED SALAD **v**
 TOMATO & CHICKPEA SALAD **vg**
 shallot vinaigrette

VG Indicates vegan option **V** Indicates vegetarian option
 An optional service charge of 12.5% will be added to your bill. 100% of the service charge is shared between all restaurant staff including waiters, runners, chefs and kitchen porters. The company does not deduct any money whatsoever. 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.