

# PALM COURT

~BRASSERIE~

## Aperitifs

Kir Royale 9.95  
Champagne & crème de cassis

Bellini 7.95  
Prosecco, fresh peach purée  
& crème de pêche

Aperol Spritz 7.95  
Prosecco, Aperol & soda water

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

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

Classic Champagne Cocktail 9.95  
Champagne, Courvoisier cognac,  
brown sugar & Angostura bitters

French Revolution 9.95  
Champagne with Stoli Razberi  
vodka & Chambord liqueur

COME FOR SUNDAY ROAST  
CHOICE OF ROAST BEEF  
CHICKEN OR PORK  
SERVED ALL DAY

## APPETISERS

FRENCH ONION SOUP gruyère cheese..... 6.25

CLASSIC MEDITERRANEAN FISH SOUP ..... 6.95  
rouille, croutons and gruyère cheese

BAKED BRIE IN FILO ..... 7.95  
a wedge of brie in filo pastry with cranberry chutney

SMOKED DUCK BREAST SALAD ..... 8.50  
pear, goat cheese, red chard and rocket

CHICKEN LIVER PARFAIT ..... 8.95  
red onion marmalade and toast

CALAMARI BRAISED IN RED WINE ..... 8.95  
calamari slow-cooked in red wine and tomato  
& served with grilled garlic baguette

WHOLE TIGER PRAWNS ..... 8.95  
tomato & chilli sauce, plum tomatoes and rocket

CITRUS MARINATED SALMON celeriac remoulade, dill oil... 8.45

## VEGETARIAN & SALADS

SALAD OF ROAST PUMPKIN ..... starter 8.95 / main 14.95  
cranberries, caramelised pecans, mixed leaves and goats cheese  
(Add warm char-grilled chicken thigh OR chilled trout £3.50)

SPINACH SALAD ..... starter 8.95 / main 14.95  
barred age feta, cherry tomato, red onion and kalamata olives  
(Add warm char-grilled chicken thigh OR chilled trout £3.50)

PALM COURT SALAD ..... starter 8.95 / main 14.95  
kale, red cabbage, carrot, edamame beans, dried cranberries, yellow & red cherry  
tomatoes with pumpkin seeds (Add warm char-grilled chicken thigh OR chilled trout £3.50)

SWEET POTATO CASSEROLE ..... 13.95  
butter beans, beetroot, spinach & pine nuts, with pilaf rice

WILD MUSHROOM RISOTTO truffle oil & crème fraiche ..... 14.95

POTATO GNOCCHI butternut squash, baby onions, goats cheese, baby spinach and pine nuts.. 13.95

## MAINS

SEAFOOD LINGUINE king prawns, mussels & clams with roma tomatoes, chilli & spinach .. 16.95

BEER BATTERED COD & CHIPS tartare sauce..... 15.95

PAN FRIED HAKE creamed wild mushrooms and buttered spinach ..... 18.95

GRILLED SEA BASS FILLET french beans, black olives, cherry tomatoes & basil pesto .. 17.95

WHOLE TIGER PRAWNS tomato & chilli sauce, plum tomatoes and rocket ..... 18.95

ROAST CHICKEN ..... 15.95  
tenderstem broccoli, garlic mashed potato & chicken jus

PORK CHOP Puy lentils, carrots and smoked garlic sausage ..... 15.95

ROAST RUMP OF LAMB spiced couscous, dried apricots, toasted almonds and harissa . 18.95

## FRENCH CLASSICS

MOULES MARINIÈRE & FRITES mussels cooked in white wine, garlic, parsley & cream .. 14.95

COQ AU VIN ..... 15.95  
chicken cooked in red wine with bacon lardons, shallots, button mushroom and brown rice

BEEF BOURGUIGNON..... 16.95  
bacon lardons, button mushrooms, baby onions and mashed potatoes

TOULOUSE CASSOULET..... 16.95  
rich, slow-cooked cannellini bean stew with Toulouse sausages, duck confit & bacon lardons

BOUILLABAISSE of hake, gurnard, salmon, sea bass, tuna and tiger prawns ..... 18.95

## LUNCH & THEATRE MENU

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

### Starters

Soup of the day

Baked wedge of brie in filo  
pastry with cranberry chutney

Citrus marinated salmon,  
celeriac remoulade, dill oil

Chicken liver parfait, red onion  
marmalade and toast  
(£2 supplement)

### Mains

Wild mushroom risotto, truffle oil  
& crème fraiche

Beef bourguignon with bacon lardons,  
button mushrooms, baby onions and  
mashed potatoes (£2 supplement)

Rainbow trout,  
garlic crushed new potatoes and  
hollandaise sauce

Gammon ham, spring onion mashed  
potatoes and charcutière sauce

### Desserts

Classic creme brulee

Valrhona chocolate  
tart with mint  
chantilly

Selection of ice  
creams and sorbets

2 COURSES £15.95  
3 COURSES £18.95

## BREADS & OLIVES

OLIVES 2.95

HOME BAKED BREAD 2.75  
with black olive tapenade

## PALM FONDUE

Comté, Emmental, Gruyère,  
Kirsch and white wine

Served with toasted baguette,  
carrots, celery and broccoli

£10 per person  
(minimum 2 people)

## STEAKS

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

CLASSIC STEAK FRITES 23.95  
8oz sirloin steak with french fries

FILLET STEAK 27.95  
8oz fillet with dauphinoise potatoes,  
confit vine tomatoes and lambs lettuce

CHATEAUBRIAND 49.95  
(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 2.00 • Bearnaise 2.00  
Green peppercorn 2.00  
Garlic & herb butter 1.75

## Sides

all at £3.95

DAUPHINOISE POTATOES

STEAMED NEW POTATOES

MASHED POTATOES

FRENCH FRIES

TRIPLE COOKED CHIPS

ROASTED VEGETABLES

GREEN BEANS

BUTTERED CARROTS

PETIT POIS A LA FRANCAISE

BABY GEM GREEN SALAD

MIXED SALAD

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.