

PALM COURT

~BRASSERIE~



OLIVES 3.25
HOME BAKED BREAD 3
 black olive tapenade

Aperitifs

- Kir Royale** 9.95
Champagne & creme de cassis
- Bellini** 7.95
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 VSOP cognac, brown sugar & Angostura bitters
- French Revolution** 9.95
Champagne with Eristoff vodka & Chambord liqueur

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
- POACHED ASPARAGUS hollandaise sauce 9.95
- 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)
- GRILLED GOAT CHEESE SALAD **V** starter 8.95 / main 14.95
frisee, courgette, walnut, apple and honey dressing
 (Add warm char-grilled chicken thigh OR chilled trout £3.50)
- PALM COURT SALAD starter 8.95 / main 14.95
baby gem, avocado, rocket, chia seeds, goji berries, radish, caramelised walnuts, cider dressing
 (Add warm char-grilled chicken thigh OR chilled trout £3.50)
- TUNA NICOISE 21.95
seared tuna, boiled egg, French beans, new potatoes, cherry tomatoes, mixed leaves and anchovies
- TRICOLOR SALAD burrata, beef tomatoes, rocket, avocado, glazed balsamic dressing 16.95
- CONFIT DUCK LEG watermelon, couscous and feta cheese 19.95

VEGAN

- CHICKPEA RATATOUILLE mediterranean vegetable stew with jasmine rice **VG** 14.95
- WILD MUSHROOM BOURGUIGNON baby carrots and brown rice **VG** 14.95
- 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 CAPONATA aubergines, capers, tomato sauce, olives, parsley, toasted bread **VG** 14.95

MAINS

- SEAFOOD LINGUINE king prawns, mussels & clams with roma tomatoes, chilli & spinach ... 18.95
- BEER BATTERED COD & CHIPS tartare sauce 16.95
- SALMON FILLET sweetcorn, peas, warm quinoa salad, cherry tomatoes 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
- CORDON BLEU breaded chicken breast with a ham and Gruyere cheese stuffing, 18.95
Roquefort sauce, green salad with honey mustard dressing
- GRILLED PORK CHOP 16.95
chorizo jam, baby spinach, apple, prune and new potato salad, wholegrain mustard dressing
- DUCK BREAST sweet potato mash, wilted spinach, port jus 20.95
- STEAK HACHE peppercorn sauce & triple cooked chips 15.95
- RUMP OF LAMB roasted root vegetables, confit cherry tomatoes, lambs lettuce, port jus 18.95
- SMOKED SALMON RISOTTO saffron, petit pois & sweetcorn 16.95
- GRILLED SWORDFISH STEAK mashed potatoes, caper & basil dressing 20.95
- 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 BOURGUIGNON 16.95
bacon lardons, button mushrooms, baby onions and mashed potatoes
- TOULOUSE CASSOULET 17.95
rich, slow-cooked cannellini bean stew with Toulouse sausages, duck confit & bacon lardons
- BOUILLABAISSE of hake, gumard, 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

- Israeli couscous, mediterranean vegetables, provencal sauce and toasted almonds **VG**
- Beef bourguignon with bacon lardons, button mushrooms, baby onions and mashed potatoes (£2 supplement)
- Rainbow trout almondine beurre noisette, roast almonds and crushed new potatoes
- Grilled pork chop, chorizo jam, baby spinach, apple, prune and new potato salad, wholegrain mustard dressing

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 **V**
- TRIPLE COOKED CHIPS **VG**
- 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**

All at £4.95

- 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.