

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 Stolichnizki
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
with rouille, croutons and gruyère cheese

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

CLAMS, MUSSELS & CHORIZO CASSEROLE 7.95

SALMON, TUNA & HAKE FISHCAKE 8.75
mixed salad and tartare sauce

DUCK PARFAIT with port jelly, onion chutney and toast ... 8.50

MARINATED SALMON 8.50
with pickled vegetables and horseradish cream

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

VEGETARIAN

RISOTTO OF WILD MUSHROOM truffle oil and creme fraiche 12.95

POTATO GNOCCHI butternut, baby onions, goats cheese, baby spinach, sage & pine nuts .. 12.95

STUFFED AUBERGINE 12.95
with red kidney beans, carrots, celery, chilli, garlic, tomato sauce and reggio cheese,
served with rice

PALM COURT SALAD starter 7.95 / main 13.95
kale, red cabbage, carrot, edamame beans, dried cranberries,
yellow and red cherry tomatoes with pumpkin seeds.
Add warm char-grilled chicken thigh OR flaked salmon fillet 3.50

BREADS & OLIVES

OLIVES 2.95
HOME BAKED BREAD 2.50
with black olive tapenade

PALM FONDUE

Comté, Emmental, Gruyère,
Kirsch and white wine
Served with toasted baguette,
carrot, celery and broccoli
£10 per person
(minimum 2 people)

MAINS

MOULES MARINIÈRE & FRITES mussels cooked in white wine, garlic, parsley & cream. 13.95

SEAFOOD LINGUINE king prawns, mussels & clams with roma tomatoes, chilli & spinach . 15.95

BEER BATTERED COD & CHIPS with tartare sauce. 14.95

CHAR-GRILLED TUNA STEAK with rocket mashed potatoes and red pepper pesto ... 16.95

GRILLED HAKE FILLET chorizo mashed potatoes, balsamic reduction and pesto sauce 17.95

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

GRILLED SEA BASS FILLET french beans, black olives, cherry tomatoes & basil pesto. 16.95

WHOLE TIGER PRAWNS with tomato & chilli sauce, plum tomatoes and rocket 17.95

LOBSTER THERMIDOR served with triple cooked chips and mixed salad 22.95

HALF CHAR-GRILLED CHICKEN with french fries and chasseur sauce 14.95

DUCK CONFIT with puy lentils, button mushrooms, pearl onions and bacon lardons. 16.95

RUMP OF LAMB provençal vegetables, roast cherry vine tomatoes and lamb jus. 18.95

BEEF BOURGUIGNON 15.95
with bacon lardons, button mushrooms, baby onions and mashed potatoes

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

Marinated salmon
with pickled vegetables
and horseradish cream

Duck parfait with port jelly,
grilled figs and toast
(£2 supplement)

Mains

Risotto of wild mushroom, truffle oil
and creme fraiche

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

Salmon fillet with crushed roasted
butternut squash and hollandaise

Gammon ham, spring onion mashed
potatoes and charcutiere sauce

Desserts

Classic crème brûlée

Valrhona chocolate
tart with mint
chantilly

Selection of ice
creams and sorbets

2 COURSES £14.95

3 COURSES £17.95

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 26.95
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 whole grilled lobster £30)

CHOICE OF SAUCES

Roquefort 2.00 • Béarnaise 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.

Menu last updated March 15th 2017

Pricing and dishes subject to change.

Dishes are representative of the type of food available at the restaurant.