

FATHERS DAY SPECIAL

2 course £32.95/ 3 course £39.95

COMPLIMENTARY AMUSE BOUCHE - GOAT CHEESE TARTLET (G,D,E)

orange INFUSED GOAT CHEESE, ROASTED FIG, GRAPES MOLASSES

NIBBLES FOR THE TABLE

DUO OF BREAD @ £5.25 / HUMMUS @ £6.95 (VG) / OKRA FRIES @ £5.95

starter

LOBSTER

(£4 SUPPLEMENT)

(S,F,C)

*BUTTER POACHED LOBSTER,
MANGO AND PASSIONFRUIT AND
LIME SALSA, EDAMAME, BABY
RADISH*

DUCK TERRINE

(E,D,S,G)

*A TRADITIONAL SMOKED DUCK
TERRINE, CALIFORNIA GRAPES
REDUCTION, MANGO COULIS,*

WATERMELON

(VG)

*COMPRESSED MOROCCAN
WATERMELON, VEGAN
SUPERSTRACCIA, GARDEN LEAVES,
QUINOA & BALSAMIC DRESSING*

CHICKEN TIKKA ROULADE

(D)

*CREAMY MALAI CHICKEN TIKKA ROULADE, RICOTTA SPINACH
STUFFED, TOMATO & PEPPER CHUTNEY, PICKLE ONION SALAD*

Mains

VEGAN FILLET

SERVED WITH TRUFFLE MASH AND BROCCOLINI WITH
PEPPERCORN SAUCE

POUSSIN

(D,G,M)

*DUCK FAT CRISP POTATOES, WOK TOSSED VEG, BUTTERNUT
SQUASH, TRUFFLE CAULIFLOWER GRATIN, YORKSHIRE PUDDING
HEARTY JUS*

HALIBUT

(F, D, G)

£4 SUPPLEMENT

HALIBUT, CRISPED AND DELICATE, RESTS ON
SPINACH & BEETROOT GNOCCHI WITH A
BRIGHT BEURRE BLANC WITH CHIVES

LAMB RACK

(N, S, D)

£4 SUPPLEMENT

MOROCCAN-SPICED LAMB RACK, GLAZED WITH POMEGRANATE
MOLASSES, SERVED WITH POTATO DAUPHINOISE AND SPICED
DATE PURÉE. FINISHED WITH SAFFRON-HONEY JUS. A REFINED
HARMONY OF SPICE, SWEETNESS, AND ELEGANCE

ROASTED DRY AGED STRIPLOIN OF BEEF

(D, G, M)

£3 SUPPLEMENT

*DUCK FAT CRISP POTATOES, WOK TOSSED VEG, BUTTERNUT
SQUASH, TRUFFLE CAULIFLOWER GRATIN, YORKSHIRE PUDDING
HEARTY JUS*

BBQ RIBS

(G,D)

SMOKEY BBQ RIBS, ESPRESSO TEXAS RUB,
BOURBON BONE MARROW GLAZE, ROASTED
NEW POTATOES, BROCCOLINI & PARSNIP SILK

SIDES

HALLLOUMI WITH ACACIA HONEY £5.50 / JASMINE RICE £5.50 / BRUNT GARLIC NAAN £6.50 / SIDE OF SALAD £5.50 / FRIED OKRA £6.50

PUDDING

RHUBARB REVERIE

(Vegan, GF, N)

RHUBARB PARFAIT WITH POACHED RHUBARB STICK, INFUSED
WITH BASIL AND GINGER THYME. FINISHED WITH A CHILLED
STRAWBERRY, GINGER & RHUBARB CONSOMMÉ AND A SMOOTH
BASIL SORBET.

WHISKY CIGAR

(D,E,N,G)

CHOCOLATE-COATED PISTACHIO CRÊMEUX SHAPED LIKE A CIGAR,
DUSTED WITH COCOA POWDER. SERVED WITH SILVER RASPBERRY
CRUMBLE "ASH," SMOKED CHOCOLATE WHISKY SAUCE.

BAKLAVA ROYALE

(D,E,N,G)

CRISPY KUNafa, LAYERED NUTS BAKED, ROSE
SYRUP CROWNED IN RICH CHOCOLATE GLAZE

FOR ALLERGENS A FULL MATRIX IS AVAILABLE. PLEASE NOTIFY YOUR SERVER OF ANY ALLERGENS.

EVENTS AT PALM BRASSERIE:

WED 25th JUNE – JAPANESE TASTING MENU 7 COURSES – TASTE OF SHOGUN - @ £69.95 p/p

THU 26th JUNE – LAUNCH OF OUR COFFEE & BRUNCH MENU – ENJOY MOON ROAST COFFEE AND LIGHT BITES IN OUR LOUNGE FROM THE MORNINGS

THU 3rd JULY – JAPANESE TASTING MENU (ALTERNATIVE) 7 COURSES – TASTE OF SHOGUN - @ £69.95 p/p

MON 7th JULY – LAUNCH OF SUMMER MENU JULY TO OCTOBER

THU 31st JULY – ITALIAN 7 COURSE TASTING MENU



THU 28th AUGUST – BRITISH 7 COURSE TASTING MENU

AUGUST – BARBEQUES AT PALM BRASSERIE (WEATHER PENDING)



SCAN ME