

# Palm Brasserie Summer Menu

## Light Nibbles

perfect for while you are waiting or deciding

### Spiced Olives

[3.95]

Chilli & lemongrass marinated puglia olives

### Artisan Bread Basket

[4.95]

Ciabatta, whole wheat, and rosemary & seasalt focaccia served with olive oil, balsamic vinegar & farmer butter

### Chicken Palm Pakoras

[5.95]

Buttermilk marinated chicken thighs with sriracha mayo

### Bengal Spiced Vegetable Croquettes

[6.95]

Homemade vegetable savoury cakes served with mustard and aged Balsamic Vinegar

## About Us

Afternoon Teas  
(available from 2 to 5pm)

Private Dining Spaces

Cocktail Masterclass available  
(Social / Corporate)

Bespoke Celebration Menu for Large Parties

Private / Entire Venue Hire for Corporate or Social Occasions

Seasonally changing menus / Kids Menu / Sunday Roasts / Market Special Signature Dishes

Local Suppliers

Extensive Gin & Tonic Drinks Menu

Ask our manager or team for more information

## Starters

### Sweet Peas and Wild Garlic Soup

[7.95]

Seasonal Sweet peas and wild Garlic soup, wild mushrooms, served with whole wheat Sourdough Bread

### Thai Red Curry Crab Cakes

[8.95]

Bergamot, Lemon grass and red curry Crab Cakes Cajun Remoulade and palm salad

### Salt & Pepper Calamari

[9.25]

Breaded Sicilian style squid Served with Meyer lemon Aioli & Capers Snow

### Hoisin Duck Salad

[8.95]

Shredded Confit Duck legs, Hoisin dressing on a bed of summer salad Pomegranate and sesame seeds

### Jerk Chicken Fajitas

[serves two]  
[16.95]

Build your own Chicken Fajitas with slow cooked pulled Chicken, Crunchy veg, Jalapenos and Monterary Jack Cheese

### Stracciatella Burrata

[9.25]

Stracciatella salad with Heirloom Tomatoes, Roasted peppers and Sundried Tomatoes Tapenade

### Starter Sharing Platter (for two)

[22.95]

Vegetable savoury croquettes, Samosa, Baba Ganoush, olives, Balsamic, Olive oil, summer roasted peppers, Halloumi & Artisan Breads

## Mains

### Thai Grilled Chicken & Annatto Sauce

[18.95]

Gai Yang (Thai Style) marinated barbecue chicken supreme, gateau Potato and rich Annatto and kalamansi sauce

### Linguine Aglio olio e Peperoncino with Prawns

[20.95]

Linguine pasta tossed in herbed chili garlic oil, king prawn, parmesan cheese and Wild garlic Pesto

### Braised Short Ribs

[21.95]

Beef Short Ribs slow cooked with Muscovado Sugar and Red wine served with Polenta and Aged Cheddar Cheese

### Stone Bass Supreme

[22.95]

Stone Bass supreme, Gateau Potato dressed in a piquant madras curry sauce

### Crispy Duck

[20.95]

Crispy Duck Supreme served with Celeriac cream, Couscous Risotto and Summer veg.

### Teriyaki Glazed Scottish Salmon

[18.95]

Teriyaki glazed grilled Scottish Salmon fillet, Asparagus and Capers and Olives Gremolata

### Coconut Chicken “Milanese” with Spiced Mango Salad

[18.25]

Asian style chicken milanese dusted with coconut and crushed cashew nuts and accompanied with a spiced mango salad.

## From the Grill

### Spinach, artichoke and Summer Truffle Tortellini

[16.95]

Homemade Spinach and artichoke Tortellini with Sage and Summer Truffle cream

### Signature Beef Burger

[16.50]

Hand crafted beef burger, brioche bun, house pickles, tomato, chips and sriracha mayo

### Cote De Boeuf (Rib Eye on The Bone)

[£33.95]

Grass fed 21 day Himalayan salt dry aged 14 oz Ribeye. Prime cut of Beef perfectly marbled

### Fillet Steak

[32.95]

Prime centre cut 21 day dry aged 8 oz fillet, with a solid beef flavour.

### Sirloin Steak

[27.50]

Boz sirloin steak, prime cut of beef, perfectly marbled.

### Vadouvan spiced Lamb Rump

[20.95]

Hickory smoked Vadouvan spiced Lamb Rump served with Gateau potato, Celeriac cream, Tender stem broccoli, Red Wine sauce

### Signature Fish & Chips

[16.95]

Ale battered North Sea cod. Home cooked chips, bergamot mushy peas and kaffir lime tartar sauce

Add halloumi cheese For £1.25

\*Steaks are served with Grilled Portobello Mushrooms, Wilted Kale. Optionally available with: Fries @ £3.50  
Sauces - Choose from: Béarnaise, Peppercorn , Red Wine or Blue Cheese £2.45

**Special Requests** - We are always happy to adapt any dishes. If you have any special requests please let us know and we will do our best to accommodate or provide alternatives. Be sure to check out our Market Specials

## Chef's Market Special Recommendations

Ask about our limited edition of dishes comprising either fresh seafood or signature cuts of meats carefully chosen and prepared by the Head Chef. See separate menu.

## Salads & Sides

### Palm Garden Salad

[7.95]

Add king prawns £3.95  
Add chicken breast £3.95  
Combination of green leaves and native sprouts with Asparagus, spring onions and sunflower seeds. Served with our house dressing

### Salade' Aubergine

[7.95]

Add king prawns £3.95  
Add chicken breast £3.95  
Chickpeas, Roasted Aubergine, Medjool Dates, Sour dough Croutons and Aged Balsamic dressing

### Artichoke hearts and tomato salad

[7.95]

Mesclun mix, Artichokes, Heirloom tomatoes and Aged Balsamic dressing

### Halloumi Fries

[5.95]

Served with sriracha mayo

### Tender stem Broccoli

[4.45]

Herbs and garlic tossed broccoli

### Fennel, watercress & orange salad

[6.50]

(Add quinoa £1.50)

### Onion Rings

[3.95]

### Coriander & Garlic Naan Bread

[3.95]

Coriander and Garlic bread [G]

### House Fries

[3.50]

Skin on fries

For ALLERGENS a full matrix is available, please notify your server of any allergens. Due to ongoing supply chain issues our menu is subject to change. All our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present and our menu descriptions do not include all ingredients. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients.

# Vegetarian/Vegan Menu

## Light Nibbles

perfect for while you are waiting or deciding

Spiced Olives  
(3.95)

Chilli & lemongrass marinated puglia olives

Artisan Bread Basket  
(4.95)

Ciabatta, whole wheat, and rosemary & seasalt focaccia served with olive oil, balsamic vinegar & farmer butters

Bengal Spiced Vegetable Croquettes  
(6.95)

Homemade vegetable savoury cakes served with mustard and aged Balsamic Vinegar

## Starters

Roasted Tomato Soup (Vegan)  
(7.95)

Roasted Pachino Tomato Soup with whole wheat sourdough bread

Tian (Vegan)  
(5.75)

Beetroot Humus, Roasted aubergines basil oil and Sunflower Seeds

Artichoke hearts and tomato salad  
(7.95)

Mesclun mix, Artichokes, Heirloom tomatoes and Aged Balsamic dressing

Stracciatella Burrata  
(9.25)

Stracciatella salad with Heirloom Tomatoes, Roasted peppers and Sundried Tomatoes Tapenade

Starter Sharing Platter (for two)  
(22.95)

Bengal spiced croquettes, Samosa, Baba Ganoush, olives, Balsamic, olive oil, Confit tomato, Halloumi & Artisan Breads

## Mains

Beetroot Linguine (Vegan)  
(17.95)

Linguine pasta tossed in rich Beetroot sauce and Goat cheese

Spiced Tofu in Mild Sri Lankan Curry (Soy) (Vegan)  
(15..95)

Silken Tofu, Mustard greens tossed in Mild Coconut Curry served with Saffron Pilaf.

Spinach, artichoke and Summer Truffle Tortellini (Vegan)  
(16.95)

Homemade Spinach and artichoke Tortellini with Sage and Summer Truffle cream

Halloumi Burger  
(14.95)

Halloumi tossed in sweet chilli sauce with pickled courgette, and spicy mayo

## Salads & Sides

Palm Garden Salad  
(7.95)

Add king prawns £3.95

Combination of green leaves and native sprouts with Asparagus, spring onions and sunflower seeds. Served with our house dressing

Salade' Aubergine  
(7.95)

Add king prawns £3.95

Chickpeas, Roasted Aubergine, Medjool Dates, Sour dough Croutons and Aged Balsamic dressing

Halloumi Fries  
(5.95)

Served with sriracha mayo

House Skin on Fries  
(3.50)

Coriander & Garlic Naan Bread  
(3.95)

Fennel, watercress & orange salad  
(6.50)

Onion Rings  
(3.95)

Herbs and garlic tossed Tender stem Broccoli (GF)  
(4.45)

[Add quinoa £1.50]

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# Gluten Free Menu

## Light Nibbles

perfect for while you are waiting or deciding

Spiced Olives (GF)  
(3.95)

Chilli & lemongrass marinated puglia olives

Gluten Free Bread (GF)  
(5.95)

Gluten free rolls with olive oil and sunflower spread

## Starters

Roasted Tomato Soup  
(7.95)

Roasted Pachino Tomato Soup with Gluten free Roll

Hoisin Duck Salad  
(8.95)

Shredded Confit Duck legs, Hoisin dressing on a bed of summer salad Pomegranate and sesame seeds

Smoked Salmon Salad  
(8.95)

Smoked salmon on bed of gem lettuce citrus dressing gluten free crute'

Artichoke hearts and tomato salad  
(7.95)

Mesclun mix, Artichokes, Heirloom tomatoes and Aged Balsamic dressing

## Mains

Braised Short Ribs  
(21.95)

Beef Short Ribs slow cooked with Muscovado Sugar and Red wine served with Polenta and Aged Cheddar Cheese

Stone Bass Supreme  
(22.95)

Stone Bass supreme, Gateau Potato dressed in a piquant madras curry sauce

Crispy Duck  
(19.95)

Crispy Duck Supreme served with Celeriac cream, Couscous Risotto and Summer veg.

Specials

(subject to availability)

Please ask if we are able to offer any other dishes that may also be gluten free.

Rib Eye on The Bone  
(£33.95)

Grass fed 21 day Himalayan salt dry aged 14 oz Ribeye. Prime cut of Beef perfectly marbled

Fillet of Beef  
(32.95)

Prime centre cut 21 day dry aged 8 oz fillet, with a solid beef flavour.

Sirloin Steak  
(27.50)

8oz sirloin steak, prime cut of beef, perfectly marbled.

Vadouvan spiced Lamb Rump  
(20.95)

Hickory smoked Vadouvan spiced Lamb Rump served with Gateau potato, Celeriac cream, Tender stem broccoli, Red Wine sauce

\*Steaks are served with grilled portobello mushrroms, wilted kale. Optionally available with fries @ £3.50  
Sauces optionally available at supplement- Choose from: Béarnaise, Peppercorn , Red Wine or Blue Cheese £2.45

## Salads & Sides

Herbs and garlic tossed Tender stem Broccoli (GF)  
(4.45)

Fennel , watercress & orange salad  
(6.50)

Salade' Aubergine  
(7.95)

Chickpeas, Roasted Aubergine, Medjool Dates, Sour dough Croutons and Aged Balsamic dressing

House Skin on Fries (GF)  
(3.50)

SPECIAL REQUESTS - We are always happy to adapt any dishes. If you have any special requests please let us know and we will do our best to accommodate or provide alternatives. Be sure to check out our Market Specials