

Light Nibbles

Chilli & Lemongrass Marinated Pughia Olives £3.95

Artisan Bread Basket £4.95

Ciabatta, whole wheat and focaccia served with olive oil balsamic vinegar & flavoured butter

Scented Mixed Nuts £3.50

House cherry smoked mixed nuts, glazed with maple syrup & Cornish sea salt

Mezze £4.50

Muhammara dip with bazlama bread and confit red bell peppers & mint marinated feta

Masala Vada £ 4.95

Savoury Indian inspired pulse croquette, with mango chutney and chilli dressing

Sharing Platter £21.95

Masala vada, muhammara, olives, confit peppers & mint feta, halloumi & artisan bread

Starters

Tyrolean Soup £5.95

Alps traditional barley & saffron soup served with parmesan brioche rolls

Crab £6.95

Cilantro & lime crab tian with seaweed and chilli mayonnaise

Sicilian Squid £6.95

Breaded Sicilian style squid served with Galicia saffron aioli & capers snow

Bang Bang Chicken Salad £6.95

Shredded Chinese spiced chicken on bed of crispy salad and rich bergamot & peanut sauce

Duck £ 7.95

Home smoked duck supreme, celeriac remoulade, apple texture

Buffalo Mozzarella £8.50

Buffalo mozzarella accompanied with butternut pure 'pickled mushrooms & glazed walnut



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Mains

Lamb Shank £19.95

Slow cooked lamb shank, purple potatoes, kale, Chinese cabbage & currants

Ox Cheek Salute' £20.95

Braised ox cheek, wild mushrooms, sourdough bread, watercress espuma

Nordic Cod £19.95

Blackened cod supreme, pickled fennel, potatoes galette & Caribbean sauce

Shanghai Salmon £18.95

Glazed salmon supreme with soy and ginger tossed crispy vegetable & soba noodles

El Capo Chicken £17.95

Mexican spice marinated chicken, baby corn, new potatoes, romesco red pepper sauce

Seafood Conchiglie £17.95

Conchiglie pasta tossed in rich tomato & chilli sauce with crab, clams, mussels & king prawns

Gnocchi Alla Zucca £16.95

Butternut & pine nuts gnocchi with zing of saffron

Signature Fish & Chips £17.95

Ale battered North Sea cod, chips, coriander mushy peas & tartar sauce



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From The Grill

Signature Burger £16.95

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

Southern Chicken Burger £14.95

Caribbean battered chicken burger

Mint Lamb Burger £15.95

Rustic lamb burger, with touch of mint

Rib Eye £27.95

21-day Himalayan salt aged 8oz rib eye steak

Fillet Steak £28.95

21-day Himalayan salt aged 8oz fillet steak

Rack of Lamb £19.95

Garlic & Rosemary marinated grilled rack of lamb

Steaks & Lamb Rack Are Served with Roasted Butternut & Cavolo Nero Kale with Pickled Wild Mushrooms & Sauce Of your Choice (Bearnaise, Peppercorn, Red Wine or Blue Cheese)

Salad & Side

Palm Super Salad £5.95

Combination of green leaves and native sprouts with pulses, spring onion and sunflowers seeds, served with our house dressing

Sun Tzu Salad £5.95

Crunchy combination of vegetable and green leaves with puffed rice topped with sesame and soy dressing

Add Black tiger Prawns £3.95 | Add Chicken Breast £ 2.95

Fattoush Lebanese salad £ 5.95

Lebanese style salad, cucumber, tomatoes, radish, crispy bread, bell peppers, citrus dressing

Green side Salad £3.95

Halloumi Fries & Sriracha £ 5.95

Onion Rings £3.95

Baked Sweet Potatoes Topped with Spring Onion and Applewood Smoke £3.95

Florentine Spinach & Free-range Egg £ 4.95

The Palm Coriander & Garlic Bread £3.50



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VEGETARIAN / VEGAN MENU

Nibbles

Olives £3.95

Garlic & lemongrass Sicilian olives (vegan)

Artisan Bread £4.95

Sourdough, Rye, Focaccia served With Olive Oil & Balsamic (vegetarian)

Scented Mixed Nuts £3.50

Selection of smoked nuts dusted with Cornish Sea salt

Mezze £4.50

Muhammara dip with balzama bread, confit red bell peppers & mint marinated tofu (vegan)

Masala Vada £4.95

Savoury Indian inspired pulse croquette

Starters

Soup £4.95

Rustic barley & saffron soup served with toasted ciabatta (vegetarian)

Crispy Rice Salad £4.95

With rich bergamot & peanut sauce (vegan)

Tian £4.95

Butternut & pickled mushrooms tian with glazed walnut & citrus dressing (vegan)

Crostone £4.95

Tomatoes & spiced peppers crostone with crispy onion

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Mains

Conchiglie Tofu £15.95

Conchiglie pasta with rich tofu & spinach sauce

Moroccan Tagine (to share) £18.95

Classic Maraq style vegetable tagine with giant cous cous & flat bread (vegan)

Gnocchi £15.95

Potatoes gnocchi with butternut & pine nut sauce & Cavolo Nero

Beetroot & Vegetable Burger £13.95

Beetroot & vegetable burger, house pickle, bun and thin cut chips (vegan)

Flamed Cajun Halloumi £15.95

Cajun spiced halloumi, with Nero kale pickled mushrooms, & purple potatoes (vegetarian)

Dessert

The Palm Bread & Butter pudding £6.50
Brioche Bread & Butter Pudding with Chai stile analgise & Brandy Snaps

Panna cotta £6.50
Bayles & white Chocolate Panna cotta with amaretto biscuit

Cheesecake £6.50
Oreo Cheesecake with winter berry jelly

Tart £6.50
Hand Crafted Bramley Warm Apple Tart with Citrus Custard

Tiramisu £6.50
Traditional Kimbo Napolitan Tiramisu' with chocolate crisp

Ice Cream Gelato £5.95
Selection of Italian Ice Cream

Cheese Platter £6.95 single / £12.95 to share
Selection of British cheese served with wafers & Chutney

'Free From' desserts

(All desserts below are dairy and gluten free. May contain traces of nuts)

Caribbean sunrise £5.95
Pineapple Granita, Pineapple Chunks, Grenadine & Lime



Mousse £5.95
White Chocolate & Cherry Mousse with Fresh Berries

Apple Posset £5.95
Creamy apple & soya Posset with drizzle of Lemon & Ginger Nut Biscuit

Chocolate & Orange Tart £ 5.95
Orange & Chocolate Tart, with Berry sorbet