



Mar - Jun

Light Nibbles

perfect for while you are waiting or deciding

Marinated Olives & Bocconcini Cheese (4.25)

Chilli, lime & coriander marinated puglia olives

Artisan Bread Board (5.25)

Mini loaves with botanical oil, onion marmalade & farmer butter

Tuna Ceviche Puri (5.95)

Fresh tuna marinated in a citrusy vinaigrette served in crisp shells

Butternut Fritters (5.95)

Lemon marmalade / Coconut Yoghurt Dip

Parmesan Churros (5.95)

A savoury take on Spanish Churros

Starters

Pulled Chicken Tostadas (8.95)

Smoked Cheddar / Jalapeno Pineapple Salsa / Micro Herb Salad Guacamole

Prawn & Scallop Roulade (12.95)

Cauliflower Puree / Kimchi Salad / Edamame Beans

Salt & Pepper Calamari (9.25)

Breaded Sicilian Fried Squid / Meyer Lemon / Citrus Aioli Leaves

Oxtail "Bon Bons" (10.95)

Parmesan Custard / Bone Marrow Aioli / Chimichurri

Confit Duck Spring Rolls (9.25)

Spiced Plum Chutney / Radicchio Oriental Salad / Hazelnut Dukkha

Scorched Cucumber Rolled Goats Cheese (9.25)

Asparagus / Olive Tomato Fondue / Balsamic Pearls / Herb Salad / Truffle

Starter Sharing Platter (for two) (25.95)

Artisanal Breads / Parmesan Churros / Oxtail Bon Bons / Marinated Olive and Bocconcini cheese / Duck Spring Rolls

Mains

Palm Chicken Tikka (18.95)

Savory Pearled Cous Cous / Sautéed Pak Choi / Pomegranate / Lemon Ginger Oil

Scallop Risotto (20.95)

Seared Scallop / Asparagus / Scallop Beurre Blanc / Lemongrass oil / Crispy Pangrattato Crumb

Herb Crusted Rack of Lamb (22.95)

Tomato and Potato Puree / Honey Glazed Root Vegetables / Apple Rosemary Jus

Goan Fish Curry (22.95)

Mediterranean Sea bass fillet served in rich Goan curry sauce, pilaf rice

Confit Duck Leg (19.95)

5 Spice Mash / Heritage Carrots / Caramel Carrot Puree / Tender Stem Broccoli / Miso pear

Peri Peri Prawns (20.95)

Sticky Lemongrass and Coconut Jasmine Rice / Mango Salsa / Tzatziki / Lime

Beef Short Rib (20.95)

Braised Short Rib / Sweet Potato Maple Puree / Roast Sweet Potato / Purple Fig / Danish Feta Herb Crumble

Pumpkin Tortellini (16.95)

Aubergine Barigoule / Parmesan Custard / Truffle / Crispy Sage / Lemon Herb Oil

Heirloom Vegetable (Ve) (17.25)

Roasted Vegetables / Cashew Nut Paste / Lemon Rosemary Oil / Pistachio Nut / Herb Oil

Rib Eye Steak* (31.95)

Grass fed 30 day Himalayan salt dry aged 8 oz Ribeye. Prime cut of Beef perfectly marbled. Served with Chimichurri Butter

8 oz Sirloin Steak* (27.95)

8oz sirloin steak, Himalayan salt dry aged prime cut of beef, perfectly marbled. Served with Chimichurri Butter

Signature Palm Smash Burger (16.50)

Grilled Beef Patty / Halloumi / Smoked Peppadew Onion Relish / Brioche Bun / Mature Cheddar / Spicy Pickle / Guacamole / Pomme Frites

Beef Fillet (32.95)

Creamy Wild Mushroom Barley / Roasted Tomato on Vine / Beef jus / Crispy Onion

Signature Fish & Chips (17.95)

Ale battered North Sea cod. Pomme Frites, bergamot mushy peas and kaffir lime tartar sauce

*Optionally available with House Sauces @ £2.45 each Beef Jus / Béarnaise / Wild Mushroom Peppercorn

With steaks we recommend choosing a side dish from below:

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

Tasting / Set Menus / Signature Specials
As our menu changes every few months we often do special signature dishes / 6 course tasting menus and set menus throughout each month, please enquire for further details.

Salads

Palm Spring Salad (7.95)

Add king prawns £3.95 Add chicken breast £3.95

Native sprouts and leaves with bean sprouts, sesame, sunflower seeds & spring onion, ponzu dressing.

Hoisin Duck Salad (9.95)

Shredded hoisin confit duck legs with Winter Mixed Salad, bean sprouts, sesame, seeds & spring onion, pomegranate & ponzu dressing.

Sides

Wok tossed Vegetables (4.95)

Halloumi Fries (5.95)

Onion Rings (3.95)

Honey Root Vegetable (4.50)

Pilaf Rice (3.95)

Pomme Frites & Truffle Aioli (3.95)

Spicy Kimchi (4.25)

Grilled Butternut & Pineapple (4.25)

Vegetarian/Vegan Menu



Gluten Free Menu

Light Nibbles

perfect for while you are waiting or deciding

Vegan Olives [GF]
(3.95)

Chilli, lime & coriander marinated puglia olives

Artisan Bread Board
(5.25)

Mini loaves served with botanical oil, onion marmalade & farmer butter

Butternut Fritters {GF}
(5.95)

Lemon marmalade / Coconut Yoghurt Dip

Gluten Free Bread [GF]
(5.95)

Gluten free rolls with olive oil and sunflower spread

Parmesan Churros [GF]
(5.95)

Piped morsels of parmesan with truffle aioli

Vegan / Veg Starters

Gluten Free Starters

Parmesan Churros [Vegan]
(5.95)

Piped morsels of parmesan with truffle aioli

Veg Samosa [Vegan]
(7.95)

Gently spiced vegetables in a pastry

Roast Butternut Squash [Vegan & GF]
(6.95)

Charred Pineapple / Cashew Nut Paste / Red Quinoa / Maple Pumpkin Seed Crumble / Harissa Oil

Scorched Cucumber Rolled with Vegan Cheese [GF]
(9.25)

Asparagus / Olive Tomato Fondue / Balsamic Pearls / Herb Salad / Truffle

Prawn & Scallop Roulade [GF]
(9.95)

Cauliflower Puree / Kimchi Salad / Edamame Beans

Oxtail "Bon Bons" [GF]
(9.95)

Parmesan Custard / Bone Marrow Aioli / Chimichurri

Hoisin Duck Salad [GF]
(9.95)

Shredded hoisin confit duck legs with Winter Mixed Salad, bean sprouts, sesame, seeds & spring onion, pomegranate & ponzu dressing.

Vegetarian Starter Sharing Platter (for two) - available
(22.95)

A selection of starters to share and also includes vegetable samosa, olives, onion marmalade, butternut fritters, and parmesan churros, with artisan breads

Mains

Warm Brie Tartlet [Vegan]
(17.95)

Heirloom Tomato / Tomato Chili Jam / Basil Pesto / Wild Rocket / Toasted Pine Nuts

Goan Tofu Curry (Soy) [Vegan]
(15.95)

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

Halloumi Burger [V]
(14.95)

Grilled Halloumi / Smoked Peppadew Onion Relish / Brioche Bun / Mature Cheddar / Spicy Pickle / Guacamole / Pommes Frites / Truffle Aioli

Goan Fish Curry [GF]
(22.95)

Mediterranean Sea bass fillet served in rich Goan curry sauce, pilaf rice

Confit Duck Leg [GF]
(19.95)

5 Spice Mash / Heritage Carrots / Caramel Carrot Puree / Tender Stem Broccoli / Miso pear

Peri Peri Prawns [GF]
(20.95)

Sticky Lemongrass and Coconut Jasmine Rice / Mango Salsa / Tzatziki / Lime

Beef Short Rib [GF]
(20.95)

Braised Short Rib / Sweet Potato Maple Puree / Roast Sweet Potato / Purple Fig / Danish Feta Herb Crumble

Pumpkin Tortellini [Vegan]
(16.95)

Aubergine Barigoule / Parmesan Custard / Truffle / Crispy Sage / Lemon Herb Oil

Heirloom Vegetable [Vegan]
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Herb Crusted Rack of Lamb [GF]
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Tomato and Potato Puree / Honey Glazed Root Vegetables / Apple Rosemary Jus

Scallop Risotto {GF}
(20.95)

Seared Scallop / Asparagus / Scallop Beurre Blanc / Lemongrass oil / Crispy Pangrattato Crumb

*Optionally available with House Sauces @ £2.45 each
Beef Jus / Béarnaise / Wild Mushroom Peppercorn

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(9.95)

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Onion Rings (3.95)

Halloumi Fries (5.95)

Wok tossed Vegetables [GF] (4.95) **Pomme Frites & Truffle Aioli [GF]** (3.95)

Honey Root Vegetable {GF} (4.50) **Spicy Kimchi [GF]** (4.25)

Pilaf Rice [GF] (3.95) **Grilled Butternut & Pineapple [GF]** (4.25)

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KEY: GF = Gluten Free. / V= Vegetarian

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 foods may be at risk of cross contamination by other allergens. Our menu descriptions do not include all ingredients. Please ask for full Allergens Matrix.