



PALM
COURT

NIBBLES

Marinated olives (v) (gfo) **£3.95**

Freshly-baked focaccia with first press olive oil and aged balsamic (gfo) (vg) **£4.50**

Fire-roasted red pepper hummus with toasted pitta bread (vg) (gfo) **£4.95**

STARTERS

Cream of broccoli and truffle cheddar soup
crispy broccoli florets and truffle oil (vgoa) (gfo) **£6.95**

Pan-seared King scallops
salt-baked celeriac purée, apples and hazelnuts (gfo) **£12.50**

Braised beef cheek
creamy tarragon mash, parsnip crisps and sticky anchovy and bone marrow glaze (gfo) **£9.50**

Slow-baked crispy duck leg
sticky spinach, green bean, orange and Griottines cherry salad in a crispy filo basket **£9.50**

Lemon and tarragon poached salmon fillet
cucumber and crème fraiche salad and grilled Irish soda bread (gfo) **£8.50**

Chicken and duck liver pâté
with Armagnac and thyme, spiced pickled Agen prunes, tomato chutney
and toasted sourdough (gfo) **£9.50**

King prawn and crayfish cocktail
baby gem hearts, blushed cherry tomatoes, pickled cucumber and Marie Rose sauce (gfo) **£9.95**

Twice-baked Blacksticks blue cheese soufflé
sticky walnuts, sautéed red apples and garlic cress (v) **£8.95**

Creamed pumpkin and caramelised orange risotto
crumbled goat's cheese, salt-baked beetroot and toasted pine nuts (v) (vgoa) (gfo) **£8.50/£15.50**

Please notify your waiter of any food allergies or intolerances when ordering. Vegan menu available on request.
We cannot guarantee the total absence of allergens in our dishes. (v) Vegetarian (vg) vegan
(vgoa) vegan option available (gfo) gluten free option available.
Please note that some dishes may contain traces of nuts or small bones.

MAINS

Roasted pepper-crusting venison haunch
honey-coated piccolo parsnips and charred blackberry jus (gfo) **£24.50**

Tagliatelle frutti di mare
scallops, tiger prawns, salmon, mussels and clams in a sweet chilli and coriander sauce **£22.50**

Pan-roasted Gressingham duck breast
Slow-cooked pickled baby apples, mulled caramelised pear, grilled baby leeks and red wine jus (gfo)
£22.50

Oven-baked cod fillet
lightly-spiced roasted butternut squash and a mixed bean, mussel and chickpea cassoulet (gfo) **£24.50**

Oven roasted breast of chicken
sautéed truffled wild mushroom, butternut squash, charred shallot, crispy kale
with a tarragon and pancetta jus **£18.50**

12-hour braised and rolled sticky beef feather blade Bourguignon
charred carrots, horseradish creamed potatoes and pancetta crisp (gfo) **£23.95**

Roasted root vegetable and chestnut Wellington
baked Portobello mushroom purée, thyme, spinach and truffle sauce (v) **£17.50**

King prawn and monkfish Kerala curry
butternut squash, fresh ginger and coriander served with braised basmati rice **£21.95**

Vegan Kerala curry
butternut squash, fresh ginger and coriander served with braised basmati rice (vg) **£15.50**

Creamed pumpkin and caramelised orange risotto
crumbled goat's cheese, salt-baked beetroot and toasted pine nuts (vgoa) (gfo) **£8.50/£15.50**

FROM THE GRILL

8oz 28-day aged beef fillet | **£29.50** 10oz 28-day aged beef rib-eye | **£26.50**
All served with traditional grill garnish, watercress and hand-cut chips (gfo)

Grilled salmon fillet served with traditional grill garnish, watercress
and crushed parsley buttered new potatoes **£18.95**

SAUCES | all £2.95 (gfo)

Red wine jus | Peppercorn | Béarnaise | Truffle hollandaise

SIDES | (gfo)

Hand cut chips **£3.95**

Skin on fries **£3.95**

Grana Padano and white truffle fries **£4.95**

Horseradish creamed potatoes **£3.95**

French beans, tender stem broccoli,
crispy shallots and lemon **£3.95**

House salad **£3.95**

The Tip Jar As we move towards a cashless society, it is becoming harder for guests to leave a small tip for the team. So we have taken the step of adding a discretionary 7.5% contribution to the tip jar to your bill. Every penny goes to the team who have been looking after you and there are no admin fees or big boss deductions. If, for any reason, you would prefer not to leave a tip please let us know and we will remove this immediately, no questions asked