

Bottomless BRUNCH

£60 PER PERSON

3 COURSE BRUNCH WITH
BOTTOMLESS COCKTAILS,
BEER OR BUBBLES

Special Occasion?

UPGRADE YOUR BOTTOMLESS BRUNCH EXPERIENCE WITH
FREE-FLOWING MOËT CHAMPAGNE +£35 PER PERSON

DRINKS

CHOOSE FROM BEER, BUBBLES OR A DELICIOUS PUNCH OR SPRITZ BELOW:

ABSOLUT WILD BERRI PUNCH	BLOOD ORANGE & LYCHEE SPRITZ
Absolut Wild Berri, Grenadine, Lemon topped with Lemonade	Beefeater Blood Orange, Lillet Rosé, Lychee, Lemon topped with Lemonade

Alcohol free options also available

Sharing Starter

NACHOS GF / V / VE*
Corn tortilla chips, tomato salsa, guacamole, sour cream, nacho cheese, pickled pink onions

Mains

SMOKED SALMON EGG MUFFIN
Smoked Scottish salmon, poached free-range eggs, toasted English muffin, hollandaise sauce

PULLED CHIPOTLE MUSHROOM EGG MUFFIN V
Pulled foraged mushrooms, poached free-range eggs, toasted English muffin, hollandaise sauce

BIRRIA BEEF EGG MUFFIN
Slow-cooked British grass-fed beef brisket, poached free-range eggs, toasted muffin, hollandaise sauce

4 STACK BUTTERMILK PANCAKES
Choose from:
CRISPY MAPLE BACON | BANANA & BERRY COMPOTE V

PALM HOUSE CHEESEBURGER GF*
Dry aged steak smash patty with cheese, burger sauce, shredded lettuce & pickle

PLANT BURGER VE
Simplicity patty, vegan cheese, crispy onions, garlic aioli, rocket, pickles

POKE BOWL VE / GF
Sushi rice, edamame beans, cucumber, fresh mango, sliced radish, pickled cabbage & avocado
+ GRILLED CHICKEN 4
+ TEQUILA CURED SALMON 4
+ CHIPOTLE MUSHROOMS VE 4

BISTEK BRAVO (+£5) GF
8oz grilled flat iron steak, fried egg, ancho mole & fries

Dessert

BOTTOMLESS CHURROS
Cinnamon sugar served with dulce de leche & chocolate dipping sauce

12.5% discretionary service charge will be added to your bill