PALM COURT
~BRASSERIE~

DESSERTS

CAFÉ GOURMANDE 9.95
Your choice of espresso or macchiato, served with a selection of miniature homemade desserts: raspberry cheesecake, crème brûlée and chocolate torte.

BELGIAN CHOCOLATE TART 7.25
vanilla ice cream

BAKED TUSCAN CHEESECAKE 7.95
white chocolate & raspberry compote

DRUNKEN CHERRY 7.95
clotted cream & cherry ice cream, crushed biscuits, dark chocolate shavings, maraschino cherries marinated in Sangue Morlacco liqueur

PARIS BREST 8.95
choux pastry filled with hazelnut cream, toasted almonds

PAIN PERDU 8.95
demi-brioche, cinnamon & brandy roasted pears, vanilla ice cream

CLASSIC CRÈME BRULEE 7.75

ESPRESSO AFFOGATO 6.75
vanilla ice cream, espresso coffee
***add** Patron XO Café coffee liqueur 25ml £7 supplement*

TRIPLE SCOOP ICE CREAM 6.95
vanilla, chocolate, strawberry, pistachio

SELECTION OF FRUIT SORBETS VG 6.95
lemon, raspberry, mango

CHEESES

PALM COURT CHEESE BOARD 14.95
Reblochon (unpasteurized), Livarot, Ossau-Iraty, Bleu d'Auvergne, quince jelly, grapes and crackers

All dessert wines served in 75ml and spirits in 50ml measures with desserts & cheese.

V indicates vegetarian option | VG indicates plant-based (vegan) options

We charge an optional 12.5% service charge. 100% of the service charge is shared between all restaurant staff including waiters, runners, chefs and kitchen porters. The company does not deduct any money whatsoever. Any cash or credit card tips go directly to the waiter with no deductions.

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DESSERT & FORTIFIED WINES

ONTANON MARCO FABIO MOSCATEL (SPAIN NV) 6.45
A beautifully balanced, ripe yet fresh, dessert wine from the Rioja region.

MONBAZILLAC DOMAINE DE GRANGE NEUVE (FRANCE 2020) 7.25
Utterly luscious, fine balance and exceptional value.

SAUTERNES GINESTET 2022 (FRANCE) 7.95
Rich in honey and sweet floral tones with hints of citrus marmalade.

TAYLOR'S PORT LATE BOTTLED VINTAGE 2019 (PORTUGAL) 7.25
Exceptionally sweet, luscious and complex. Great with cheese.

COCKBURNS FINE RUBY PORT (PORTUGAL) 6.45

VIN SANTO DEL CHIANTI TENUTE PALMA, 2016 (ITALY) 9.75
A lovely array of scents ranging from honeycomb to apricot and incense. Sweet with a balancing fresh acidity.

FERNANDO DE CASTILLA CLASSIC PEDRO XIMENEZ (SPAIN NV) .. 6.45
Opaquely dark mahogany colour. Unctuous sweetness marries well with the intense and complex flavours freshened by a slice of acidity. Pairs well with ice cream.

AFTER DINNER DRINKS

ALL AT 11.95

MADAME ROUGE MARTINI
Eristoff vodka, Baileys liqueur, Chambord liqueur, double cream

ESPRESSO MARTINI
Stoli Vanilla vodka, Fair Café Liqueur, freshly brewed espresso coffee, Disaronno amaretto

WHITE RUSSIAN
Eristoff vodka, Kahlua coffee liqueur, double cream

BOMBARDINO
Advocaat liqueur, Bacardi Spiced rum, whipped cream, cocoa powder

PEACH PERFECT
Bombay Bramble gin, white peach purée, apple juice, lemon juice, grenadine

APPLE PIE MARTINI
Jack Daniels Apple whiskey, Jack Daniels Fire whiskey, Advocaat liqueur, apple juice

THE DIPLOMAT
Diplomatico Reserva Exclusiva rum, Captain Morgan dark rum, Koko Kanu, sugar syrup, double cream

B&B
Courvoisier VS cognac, DOM Benedictine

COFFEE & TEAS

ESPRESSO | MACCHIATO | AMERICANO | FLAT WHITE 4.25
LATTE | CAPPUCCINO 4.25
IRISH COFFEE *Jamesons Whisky* 9.5
KAHLUA COFFEE 9.5
TEAS 4.25
Earl Grey, Darjeeling, Green, English Breakfast, Peppermint, Lemon & ginger