
While you're waiting (nibbles)

Olives	<i>Garlic & lemongrass marinated, Sicilian olive (GF, DF, V, VG)</i>	3.50
Artisan Bread	<i>Sourdough, Rye & Focaccia served with Olive oil, Balsamic & flavoured butter (V) [Gluten Free Bread Selection Available]</i>	4.95
Scented mix nuts	<i>Selection of nuts tossed in aromatic rosemary oil and dusted with Cornish sea salt (GF, DF, V, VG)</i>	4.50
Onion Bhaji	<i>Hand crafted julienne onions dusted with gram flour, crisped & served with a signature mint raita (V)</i>	4.50

STARTERS

Sicilian Squid	<i>Citrus confit lobster, with watercress gazpacho, tapioca & rainbow salad</i>	6.95
Lochduarte Salmon	<i>Grapefruit & Coriander cured salmon fillet served with horseradish yogurt gel and cucumber carpaccio</i>	7.95
Duck	<i>Slow cooked duck terrine with sesame crust & plum sauce with puffed rice (DF)</i>	7.95
Shish Chicken	<i>Spiced Middle-East chicken skewers, served with crispy pitta bread, pulse salad & yuzu dressing</i>	7.25
Saag Aloo Soup	<i>Original Panjabi inspired vegetable dish with modern twist with spinach bread roll [V, N]</i>	5.95
Buffalo Mozzarella	<i>Buffalo mozzarella with roasted bell peppers salad & Romesco dressing (V, GF, N)</i>	8.95
Gazpacho	<i>Refreshing watercress gazpacho with tapioca & curcumin spiced tofu (VG, DF)</i>	5.95
Moroccan Inspired Chickpeas	<i>Tabouleh with pitta bread & coriander dressing crostone (VG, DF)</i>	5.95

Dishes suitable for Vegetarians / vegans are in green. (GF)Gluten Free; (DF)Dairy Free; (V)vegetarian; (VG)vegan; (N) contains nuts. For more dietary requirements, please review our allergen chart. We can customise dishes where possible, so please enquire with a member of our team.

MAINS

Thai Chicken Supreme:	<i>The Palm signature Thai Chicken Supreme with refreshing ginger & chilli sauce served with coconut rice (N, GF)</i>	14.95
Ox Cheek:	<i>Bordeaux 24-hour braised ox cheek, with fermented chard, champ polenta cake, baby vegetable and rich pan jus (GF) [N]</i>	18.95
Sea Trout:	<i>Sumac glazed trout, braised baby gem lettuce, green lip mussels & bergamot sauce (GF)</i>	16.95
Strozzapreti & Truffle:	<i>Hand crafted semolina pasta with creamy mushroom sauce topped with summer black truffle and 12-month aged pecorino cheese</i>	15.95
Nordic Cod:	<i>Harissa marinade cod loin, jasmine rice, almond butter sauce & pak choi</i>	16.95
Spring Lamb:	<i>Ras el Hanout rump of lamb, pomme parmentier, heritage carrots, savoy cabbage & Armagnac sauce (N, GF)</i>	18.95
Seafood Orecchiette:	<i>Hand crafted pasta typical of southern Italy, tossed in clams, king prawns, crab & mussels with rich tomato and chilli sauce</i>	16.95
Signature Fish & Chips:	<i>Ale battered North Sea cod with thin cut chips, coriander mushy peas & kaffir lime tartare sauce</i>	14.95
Signature Beef Burger:	<i>8 oz beef burger, brioche bun, house pickle, sriracha relish & thin cut chips</i>	13.95
Katsu Chicken Burger:	<i>Tender chicken thighs crusted with coconut & cashew nut crumb, brioche bun, house pickle, sriracha Relish served with thin cut chips (N)</i>	13.95
	<i>- for both burgers top up with halloumi or smoked cheddar 1.25 -</i>	

GRILL

all grill items served with thin cut chips, Portobello mushrooms & slow cooked tomatoes

Rib Eye:	<i>21-day Himalayan salt dry age 8-oz ribeye prime cut of beef (GF)</i>	25.95
Sirloin:	<i>21-day dry age 8-oz sirloin steaks (GF)</i>	24.95
Seared Lamb Rack:	<i>Rack of lamb marinade in garlic & rosemary infusion (GF)</i>	19.95
Venison Sausage:	<i>Locally crafted venison sausages smoked with cherry wood bark and touch of Madagascar black pepper (GF)</i>	15.95

sauce of your choice (Bearnaise, peppercorns, red wine, blue cheese): 2.50

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Vegetarian / Vegan Mains

Orecchiette & Tofu:	<i>Hand-crafted pasta with rich tofu broccoli & almond sauce (V, DF)</i>	15.95
Thai Green Vegetable Curry (VG):	<i>Vibrant vegetable medley cooked in mild green chilli, coriander and makrut lime sauce, served with coconut rice (VG, GF, DF)</i>	12.95
Tandoori Cauliflower Carvery (to share)	<i>Tandoori spiced whole cauliflower carved on your table served with Bombay new potatoes, rice, green vegetable & coconut sauce (VG, N)</i>	16.95
Falafel Burger	<i>Hand-crafted falafel burger, house pickle, relish brioche bun and thin cut chips (VG, DF)</i>	12.95
Halloumi and Chips:	<i>Spiced battered Halloumi, coriander mushy peas, curry sauce and chips (VG, DF)</i>	10.95

Salads

Palm Super Salad:	<i>Selection of green leaves, pulses, spring vegetable and protein seeds served with house dressing (gf, vg, df)</i>	5.95
Heritage Salad	<i>Little gem lettuce, potato crisps, pickled vegetable, Sourdough croutons, & pecorino (gf, v)</i>	5.95
Panzanella Salad:	<i>Sunblush tomatoes, gem lettuce olive focaccia croute, topped with balsamic dressing (v)</i>	5.95

Add jumbo prawns 2.95 | Add chicken breast 3.95

Sides:

Green Side Salad (GF, V) (add quinoa 1.50)	3.95
Triple cooked Potatoes (GF, V)	3.95
Halloumi Fries with sweet chili sauce (GF, V)	4.95
Bombay New Potatoes (GF, V)	3.95
Palm fragrant coconut rice (GF, DF, VG)	3.95
Onion Rings (V)	3.95

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Desserts

Panna Cotta:	passion fruit panna cotta with Malibu coulis and coconut crisp	6.95
Tart:	lemon and strawberry tart with Chantilly cream	6.95
Sticky Toffee:	warm sticky toffee pudding butterscotch sauce & vanilla gelato	6.95
Cheesecake:	millionaire cheesecake with raspberry jelly	6.95
Chocolate Truffle:	Indulgent and rich Tonca beans chocolate gateau & Maraschino berry coulis	6.95
Ice Cream Gelato:	selection of artisan Italian gelato	5.95
Cheese Platter:	selection of British cheese served with wafers & seasonal chutney (single / sharing)	6.95 / 12.95
'Free From' Range of Desserts (GF, DF, VG):		
Brule':	passion fruit Brule' with ginger nut biscuit	5.95
Mousse:	cherry mousse, with fresh berries	5.95
Tart:	hazelnut & chocolate tart, with raspberry sorbet	5.95
Bellini:	poached and caramelised peach with champagne sorbet	5.95

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