



PALM
COURT

BRUNCH

Served 10.00am - 1.00pm

Eggs Benedict , English muffin, maple-cured bacon, poached hen's egg, and hollandaise sauce	£8.50
Eggs Royale , English muffin, poached hen's egg, smoked Scottish salmon and hollandaise sauce	£8.95
Eggs Florentine , English muffin, buttered spinach, poached hen's egg and hollandaise sauce (v)	£7.95
Scottish smoked salmon and crushed avocado with soft poached hen's egg on toasted bloomer	£8.95
Roasted ham and cheddar cheese omelette , sun-blushed tomato and dressed garden leaf salad	£9.25
Smoked bacon and toasted pretzel bun	£6.25
Homemade American pancakes , banoffee-style caramelised bananas, toffee sauce and whipped cream (v)	£6.95
Selection of sweet and savoury pastries (v)	from £3.50

HOT BEVERAGES

We proudly serve a range of loose leaf and flowering herbal teas: please ask your server to see the menu.

Espresso	£3.00
Pot of coffee, Cappuccino, Latte, Americano, Flat white, Macchiato, Double Espresso, Mocha	£3.50
Hot chocolate with mini marshmallows and whipped cream	£3.25
Salted caramel hot chocolate with mini marshmallows and whipped cream	£3.50
Bailey's hot chocolate with mini marshmallows and whipped cream	£5.95

Almond and Soya milk also available.

SMOOTHIES all £3.95

Strawberry Fields Orange Juice • Cranberry Juice • Coconut Water Coconut Yoghurt • Strawberries • Frozen Peaches
Tropical Peach Melba Pineapple Juice • Papaya • Passionfruit Coconut Milk • Peach • Vanilla Custard Cream • Lime Juice
Mango Madness Orange Juice • Coconut Milk • Coconut Yoghurt Frozen Mango • Grated Carrot
Razzle Dazzle Apple Juice • Unsweetened Almond Milk 0% Fat Greek Yoghurt • Frozen Raspberries • Banana
Green Goddess Orange Juice • Unsweetened Almond Milk Honey Yoghurt • Banana • Baby Spinach

Please ask your server for our full wine list or cocktail & drinks menu.

DAY MENU

Served Monday to Saturday from 12 noon

NIBBLES

Marinated olives (ve)	£3.95	Fire-roasted red pepper hummus , smoked paprika, pomegranate and toasted pitta bread (ve)	£4.95
Baked focaccia , first press olive oil and aged balsamic (ve)	£4.25		

STARTERS AND LIGHT PLATES

Wild mushroom and white truffle velouté with tarragon pesto croutons (v)	£6.50	Crispy confit duck leg , sweet roasted apple, watercress and pomegranate dressing	£8.95
Twice-baked goat's cheese soufflé , watercress, confit cherry tomato and aged balsamic (v)	£7.95	Winter leek, spinach and thyme risotto with a three-cheese crumble (v)	£7.95/£13.95
Crayfish, prawn and crab cocktail , baby gem hearts, blushed cherry tomatoes, pickled cucumber and Marie Rose sauce	£8.50	Scottish salmon and haddock fishcakes , crème fraiche tartar, garden pea and citrus salad	£6.95 / £12.95
Chicken liver and cognac parfait , sweet poached golden raisin and thyme-scented ciabatta croute	£7.95	Pan-seared king scallops , butternut squash purée, sage beignet and toasted pumpkin seed	£11.50

SANDWICHES AND SALADS

Open prawn, Scottish smoked salmon and avocado , with Marie Rose sauce, lemon, capers and dill	£8.95	The British Garden , candied beetroot, cherry tomatoes, crispy kale, sweet red onion, watercress, garden herb sourdough croutons, rapeseed vinaigrette (ve)	£9.95
Bookmaker Sandwich , chargrilled ribeye steak, sautéed French onions and mustard mayonnaise on toasted ciabatta	£9.95	Superfood salad , ruby beetroot and spinach falafel, fire-roasted red pepper hummus, quinoa, charred tender stem broccoli, pomegranate seeds, garden mint and soya yoghurt dressing (ve)	£10.95
Palm Court Club Sandwich , chicken, smoked bacon, crisp gem lettuce, heritage tomato on your choice of toasted white or wholemeal bread	£8.95	For an additional supplement to salads add any of the following:	
Falafel wrap , ruby beetroot and spinach falafel, pomegranate salad and roasted red pepper hummus (ve)	£7.95	Chargrilled marinated chicken breast	£3.95
Caesar Salad , little gem lettuce, Grana Padano cheese, sourdough croutons, anchovies, bacon crisps and Caesar dressing	£10.50	Pan-fried salmon fillet	£3.95
		Glazed goat's cheese (v)	£2.50
		Halloumi (v)	£2.50

LARGER PLATES

Pan fried fillet of sea bream , tomato fondue, buttered spinach, rösti potato, baked ruby beetroot, citrus and baby caper dressing	£18.95	Fillet beef stroganoff , tender strips of beef fillet, pan-seared wild mushroom, smoked paprika, wild rice and matchstick potato crisps	£18.95
Roasted butternut squash, chestnut and sage Wellington , confit cherry tomato, wilted greens, fondant potato and watercress velouté (ve)	£16.95	Wild mushroom stroganoff , smoked paprika, wild rice and matchstick potato crisps (v)	£14.95
Oven-roasted salmon fillet , lemon-scented mash, buttered spinach, roast beets, crisp apple and butter chive sauce	£18.50	Steak Frites , 6oz 28-day dry aged ribeye steak, skin-on fries and peppercorn sauce	£15.95
Braised Welsh valley lamb shoulder , dauphinoise potatoes, honey-roasted root vegetables, fine beans, rosemary and red wine jus	£18.95	Chicken and chorizo tagliatelle , fire-roasted red pepper, sautéed mushroom, spinach, Pomodoro sauce and fresh chilli	£15.95

FROM THE GRILL

8oz 28-day dry aged fillet	£27.95	SIDES	
10oz 28-day dry aged rib-eye	£25.50	Hand-cut chips (ve)	£3.95
Chicken breast , wrapped in smoked streaky bacon, stuffed with spinach and smoked applewood	£19.50	Hand-cut truffle chips, white truffle and aged parmesan	£4.95
All served with traditional grill garnish, local watercress and hand-cut chips		Creamed potato, garden chive and baked sea flake (v)	£3.95
		French beans and samphire, sautéed shallot and lemon (v)	£3.95
		Roasted root vegetables with honey and rosemary	£3.95
		Buttered garlic spinach (v)	£3.95
SAUCES		House salad, cruby beetroot, cherry tomato, baby rocket and local water cress (ve)	£3.95
Cracked pepper and cognac, Béarnaise or Diane	all £2.95		

DESSERTS

£7.25 unless stated otherwise

Caramelised banana sticky toffee pudding , salted caramel sauce and banoffee ice cream	
Chocolate, caramel and Bailey's tart with honeycomb ice cream	
Chocolate and clementine cheesecake with sweet poached clementine	
Lemon meringue pie , passionfruit coulis and candied peel	
Vanilla crème brûlée , sable biscuit and mulled plum compote	
Palm Court knickerbocker glories:	
Banoffee ; caramelised banana, sticky toffee pieces, salted caramel sauce, banoffee ice cream and marshmallow	
Chocolate indulgence ; chocolate brownie pieces, white chocolate ice cream, chocolate sauce and whipped cream	
Seasonal berries , crushed meringue, seasonal berries compote, vanilla and strawberry ice cream, Chantilly cream and honeycomb crumble	
Selection of Cheshire Farm ice creams - 3 scoops £6.50	
Vanilla bean, chocolate, strawberries and cream, honeycomb, banoffee, white chocolate or raspberry ripple	
Sauces: raspberry, chocolate or salted caramel	
Selection of Cheshire Farm sorbets - £2.25 per scoop	
Champagne, lemon, raspberry	
Selection of British cheeses , traditional accompaniments, water biscuits and house chutney	£8.95

AFTERNOON TEA

Served: Monday-Friday 12 noon - 5:00pm

Saturday 12 noon - 4:00pm

Our traditional full afternoon tea priced from **£20.95** includes a variety of freshly prepared sandwiches, home-baked scones and a selection of handmade cakes and sweet treats served with your choice of locally sourced speciality loose leaf tea.

To see our full range of Afternoon Teas please ask your server for the menu.

 **PALM COURT PRESENTS...** 

Afternoons and Evenings with first class entertainment.

 Join us on the first Thursday evening and the last Thursday afternoon of each month for mesmerising live performances from our variety of professional acts, from Swing to Jazz and harpists to pianists and violinists. 

 Ask your server for details of our upcoming acts or visit our website grosvenorpulfordhotel.co.uk/PalmCourt 

On Sundays we serve a traditional roast carvery 12 noon - 9.00pm

Please notify your waiter of any food allergies or intolerances when ordering. We cannot guarantee the total absence of allergens in our dishes.
Vegetarian (v) Vegan (ve)