

## BRUNCH

Served from 10am until 3pm (Monday-Saturday)

<b>Crushed avocado</b> on toasted sourdough with lime and chilli flakes (vg) (gfo)	<b>£10.50</b>
<b>Eggs Royale</b> smoked salmon, poached hen's eggs and Hollandaise sauce served on a toasted English muffin (gfo)	<b>£12.95</b>
<b>Eggs Benedict</b> honey-roasted ham, poached hen's eggs and Hollandaise sauce served on a toasted English muffin (gfo)	<b>£10.95</b>
<b>Bacon sandwich</b> cured streaky bacon on brioche bun (gfo)	<b>£9.50</b>
<b>Roasted ham and cheddar cheese omelette</b> served with house salad (gfo)	<b>£11.50</b>

## BRUNCH COCKTAILS

<b>Peach bellini</b> peach purée topped with Prosecco	<b>£9.00</b>
<b>Bloody Mary</b> vodka, tomato juice, Worcestershire sauce, tabasco, black pepper and fresh celery stick	<b>£9.00</b>

## SMOOTHIES All £6.50

Choose from:  
Strawberry Fields | Raspberry & Apple | Pineapple & Passion fruit

## AFTERNOON TEA

Served 12pm-4pm (Monday-Saturday)  
from £28 per person

Our traditional full afternoon tea includes a variety of freshly prepared sandwiches, homebaked scones and a selection of handmade cakes and sweet treats served with your choice of locally-sourced specialty loose leaf tea.

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

### The Tip Jar

We have added a discretionary 7.5% contribution to the tip jar to your bill. Every penny goes directly to the team who have been looking after you. 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.

## DAY MENU

Served from 12pm until 5pm (Monday-Saturday)

## FOR THE TABLE

<b>Marinated olives</b> <b>£4.50</b> with garden herbs (vg) (gfo)	<b>Freshly-baked focaccia</b> <b>£5.95</b> first-press olive oil and balsamic (vg) (gfo)	<b>Fire-roasted red pepper hummus</b> <b>£6.50</b> toasted pitta bread (vg) (gfo)
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## LUNCH & EARLY EVENING

<b>Roasted cauliflower and white truffle velouté</b> <b>£8.50</b> Cheshire cheese beignets and garlic chive (vgo) (gfo)	<b>Roasted butternut squash risotto</b> <b>£9.50/£18.95</b> sage mascarpone and fresh Parmesan shavings (v) (vgo)	<b>Pan-roasted chicken breast</b> <b>£22.50</b> braised gem lettuce, garlic parmentier potatoes, pancetta crisp, anchovy fritter and Parmesan cream (gfo)
<b>Open smoked salmon and prawn sandwich</b> <b>£13.50</b> Marie Rose sauce, baby capers and pickled cucumber served on sliced sourdough bread (gfo)	<b>Classic Caesar salad</b> <b>£11.50</b> baby gem lettuce, Parmesan, croutons, anchovies, cured streaky bacon and Caesar dressing (gfo) <b>Add chicken breast</b> <b>£4.95</b>	<b>Vegan Caesar salad</b> <b>£10.95</b> chickpeas, baby gem lettuce, croutons and Caesar dressing (vg) (gfo)
<b>Croque Madame</b> <b>£12.50</b> cured ham, mature cheddar, béchamel and fried hen's egg served with house salad	<b>Steak Frites</b> <b>£19.50</b> Chagrilled 30 day-aged 6oz rump steak, skin-on fries, garlic butter and dressed leaf (gfo)	<b>Oven-roasted hake Bouillabaisse</b> <b>£26.50</b> Palourde clams, Scottish mussels, king prawn, haddock, saffron rouille and crostini (gfo)
<b>Crispy battered haddock and chips</b> <b>£17.50</b> crushed peas and homemade crème fraiche tartar sauce (gfo)	<b>Palm Court steak burger</b> <b>£16.50</b> brioche bun, mature cheddar, truffle mayonnaise and skin-on fries	<b>Hand-made wild mushroom and tarragon gnocchi</b> <b>£18.50</b> goat's cheese gratin and toasted pine nuts (vg)

## FROM THE GRILL

Our steaks are all traditional home breeds, sourced from selected British and Welsh farms and aged for a minimum of 30 days. This creates the most tender cuts and enhances their excellent flavour.

<b>198g 30-day aged grass-fed fillet of beef</b> (gfo)	<b>£37.95</b>
<b>283g 30-day aged grass-fed Welsh sirloin of beef</b> (gfo)	<b>£34.95</b>
<b>283g grain fed rib-eye</b> (gfo)	<b>£34.95</b>

All served with hand-cut chips, house garnish and fresh watercress

## SAUCES | All £3.50 (gfo)

Béarnaise | Peppercorn | Blue cheese | Garlic butter

## SIDES

<b>Hand-cut chips</b> (gfo) (vg)	<b>£4.95</b>
<b>Skin-on fries</b> (gfo) (vg)	<b>£4.50</b>
<b>Truffle and Parmesan fries</b> (gfo)	<b>£5.50</b>
<b>Garlic parmentier potatoes</b> (gfo) (vgo)	<b>£4.50</b>
<b>Chantenay carrots and parsley butter</b> (gfo) (vgo)	<b>£4.95</b>
<b>Charred tender stem broccoli, fine beans and crispy shallots</b> (gfo) (vgo)	<b>£5.25</b>
<b>House salad</b> (gfo) (vgo)	<b>£4.50</b>
<b>Classic Caesar salad</b> (gfo)	<b>£4.95</b>

(v) vegetarian (vg) vegan (vgo) vegan option available (gfo) gluten free option available

Please note that some dishes may contain traces of nuts.

All of our food is freshly prepared in a kitchen where nuts, gluten and other allergens are present. Please let us know if you have a special dietary requirement and we will endeavour to cater to your needs.

## DESSERTS

<b>Pistachio crème brûlée</b> strawberry sorbet and vanilla sable	<b>£7.95</b>
<b>Lemon and hibiscus flower cheesecake</b> crème Chantilly and raspberry meringues	<b>£7.95</b>
<b>Dark chocolate brownie</b> mocha ice cream, Bailey's ganache and honeycomb (gfo) (vgo)	<b>£7.95</b>
<b>Chilled chocolate fondant</b> white chocolate crumble and lime sorbet (gfo)	<b>£8.50</b>
<b>Coconut mousse</b> amoretti and chia seed biscuit, mango and pineapple salsa and lime syrup (gfo)	<b>£7.95</b>
<b>Banana soufflé</b> banoffee ice cream, caramelised banana and salted caramel sauce, (gfo)	<b>£9.50</b>
<b>Orange and almond cake</b> blackberry gel and vanilla bean ice cream (gfo) (vgo)	<b>£7.95</b>

## PALM COURT SUNDAES £7.95

**Peach Melba**  
Sweet poached peaches, vanilla ice cream, raspberry purée, meringue pieces and Chantilly cream (gfo)

**Sticky Toffee**  
Sticky toffee pieces, banoffee ice cream, salted caramel sauce and Chantilly cream (gfo)

## CHESHIRE FARM ICE CREAM

**2 scoops £5.25 / 3 scoops £6.95**

Choose from: Chocolate, strawberry, vanilla bean, mocha, banoffee

Vegan ice creams: chocolate, raspberry ripple, vanilla bean

## SORBET

**2 scoops £5.25 / 3 scoops £6.95**

Choose from: lime, strawberry, mango (vg) (gfo)

## CHEF'S LOCAL ARTISAN CHEESES £13.95

Served with truffle honey, apple and date chutney and Peter's Yard crackers (gfo)

**Burt's Blue**  
A soft, mould-ripened blue cheese. Each cheese is pierced by hand during the ripening process to encourage and allow the growth of mild blue veins through the paste. As the cheese matures, the flavours become more rounded and the resistance gives way to a much softer texture.

**Black Bob extra-mature cheddar**  
A well-rounded and very smooth-tasting cheddar with a creamy, mature texture and a slight tang.

**Cheshire golden brie**  
A rich and distinctively golden Brie-styled cheese made at Tiresford Farm, Tarporley by Andrew Hope and his team of cheese makers.



PALM  
COURT