

BRUNCH

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

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

BRUNCH COCKTAILS

Peach bellini peach purée topped with Prosecco	£9
Bloody Mary vodka, tomato juice, Worcestershire sauce, tabasco, black pepper and fresh celery stick	£9

REAL FRUIT SMOOTHIES (ALL £6.50)

Choose from:
Strawberry | Peach

AFTERNOON TEA

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

Our traditional full afternoon tea 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 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

Korean fried cauliflower toasted sesame and spicy gochujang sauce (vg) £6.50	Crispy belly pork bites Asian slaw, hoisin and sweet soy £6.50	Miniature chicken tacos sweet red onion and coriander salsa and citrus dressing £6	Marinated Mistoliva olives (vg) (gfo) £4.95	Warm artisan bread black garlic and sea salt butter (v) (gfo) £5.95
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LUNCH & EARLY EVENING

Roasted butternut squash and white truffle velouté £7.95 barrel-aged feta and toasted pumpkin seed, served with a mini onion loaf (v) (vgo) (gfo)	Char-grilled chicken open sandwich £13.50 sweet cured bacon and avocado with truffle baby spinach (gfo)	Steak Frites £20.95 char-grilled 30 day-aged 6oz sirloin steak, skin-on fries, garlic butter and dressed leaf (gfo)
Crispy goat's cheese, Manuka honey and chive £8.50 candied beetroot and pomegranate molasses dressing (v)	Crispy battered haddock and chips £17.95 crushed peas and homemade crème fraiche tartar sauce (gfo)	Palm Court steak burger £17.50 toasted brioche bun, bacon jam, Monterey Jack cheese, 'Nduja mayonnaise and skin-on fries
Wild mushroom and black garlic risotto £8.95 / £18.95 sautéed king oyster, toasted pine nut and watercress pesto (v) (vgo) (gfo)	Classic Caesar salad £11.50 baby gem lettuce, Parmesan, croutons, anchovies, cured streaky bacon and Caesar dressing (gfo) Add chicken breast £4.95	Malt-glazed pork tenderloin £22.50 belly pork and Bury black pudding croquette, apple compote, maitake mushroom, Romanesco cauliflower and café au lait sauce (gfo)
Open smoked salmon and prawn sandwich £13.95 Marie Rose sauce, baby capers and pickled cucumber served on sliced sourdough bread (gfo)	Kerala-style butter curry garlic and buttered naan, cumin, pomegranate raita, crispy fried onion and pilau rice (gfo) With chicken £22.50 With tofu (vg) £18.95	Vegan Caesar salad £10.95 chickpeas, baby gem lettuce, croutons and Caesar dressing (vg) (gfo)
		Pan-seared fillet of sea bass £26.50 rosemary and garlic parmentier potatoes, sautéed leek, caramelised cauliflower purée and sauce vierge (gfo)

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.

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

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

SAUCES | All £3.50 (gfo)

Béarnaise | Peppercorn | Blue cheese | Garlic butter

SIDES

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

(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

Bailey's crème brûlée, toffee banana and vanilla sable biscuit (gfo)	£7.95
Dark chocolate and praline cheesecake, candied walnuts and chocolate and orange ice cream	£7.95
Passion fruit tart, charred pineapple, passion fruit syrup and coconut Chantilly cream	£7.95
Dark chocolate and cherry fondant, pistachio ice cream and cocoa sugar tuile	£8.50
Coconut mousse, amaretti and chia seed biscuit, mango and pineapple salsa and lime syrup (gfo)	£7.95
Warm treacle tart, poached clementines, stem ginger and clotted cream ice cream	£7.95
Warm orange and almond sponge, spiced winter fruit compote and vanilla clotted cream (gfo) (vgo)	£7.95

PALM COURT SUNDAES £7.95

Black Forest
chocolate brownie, chocolate ice cream, black cherry, chocolate sauce and whipped Chantilly cream (vgo)

Sticky Toffee
sticky toffee pieces, toffee fudge ice cream, salted caramel sauce and Chantilly cream (gfo)

Eton mess,
sweet poached mixed berries, strawberry ice cream, meringue pieces and whipped Chantilly cream

CHESHIRE FARM ICE CREAM

2 scoops £5.25 / 3 scoops £6.95

Choose from:
chocolate, strawberry, vanilla bean, mocha, pistachio, toffee fudge and clotted cream

Vegan ice creams: chocolate, raspberry ripple, vanilla bean

SORBET

2 scoops £5.25 / 3 scoops £6.95

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

CHEF'S LOCAL ARTISAN CHEESES £13.95

Served with truffle honey, red onion and quince 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.

Perl Wen
A soft organic white brie- style cheese which starts with a Caerphilly recipe but is then mold ripened like a brie and has a mild flavour with a citric center.



PALM
COURT