

HOT DRINKS

COFFEE

Espresso	£3.7
Double Espresso	£3.9
Cappuccino	£3.9
Latte	£3.9
Mocha	£3.9
Americano	£3.8
Macchiato	£3.7
Flat White	£3.9

SPECIALITY COFFEES all £7.5

French

Brown sugar, Courvoisier and fresh cream

Italian

Brown sugar, Amaretto and fresh cream

Irish

Brown sugar, Jameson whiskey and fresh cream

Affogato

Amaretto, vanilla ice cream and espresso

AFTER-DINNER DRINKS

Espresso Martini	£11.5
Absolut vanilla vodka, Kahlúa and espresso	
Amaretto Sour	£12
Amaretto, Woodford Reserve bourbon, sugar and maraschino cherry	
Smoky Old Fashioned	£12
Bulleit Bourbon, brown sugar, Angostura bitters and fresh orange twist	

DESSERT MENU

Vanilla bean panna cotta £8.95

poached strawberries, crisp basil and black pepper tuile (gfo)

Passion fruit and white chocolate cheesecake £8.95

white chocolate shavings and passion fruit syrup

Pistachio crème brûlée £9.5

dark chocolate biscotti (v) (gfo)

Banana soufflé £9.5

caramelised banana, toffee sauce and banoffee ice cream (v)

Raspberry pavlova £9.25

raspberry meringue, summer berries and vanilla bean cream (v) (gfo)

Dark chocolate lava cake £9.5

sour cherries and cherry sorbet (v) (gfo)

PALM COURT SUNDAES all £8.95

Sticky toffee sundae

sticky toffee pieces, vanilla ice cream, fudge and vanilla Chantilly (v) (gfo)

Eton Mess sundae

meringue, strawberry ice cream, strawberry and vanilla Chantilly (v) (gfo)

Chocolate brownie sundae

brownie pieces, dark chocolate ganache, white chocolate chunk ice cream and vanilla Chantilly (v) (gfo)

ICE CREAM & SORBETS

2 scoops £5.5 | 3 scoops £7.5

ICE CREAMS (v) (gfo)

Strawberries and cream | Banoffee | Madagascan vanilla
Chocolate | White chocolate chunk

SORBETS (v) (vg) (gfo)

Strawberry | Cherry | Lemon
Vegan ice creams available on request

PALM COURT CHEESE BOARD

£13.95

Served with truffle honey, quince and Peter's Yard crackers (gfo)

Collier's Welsh Cheddar

This cheese is made with 100% Welsh milk and possesses a distinctive, long, powerful and slightly sweet taste.

Colston Bassett

Matured for eight to twelve weeks and naturally crusted, this cheese has a rich, creamy and mellow flavour with that distinctive blue tang and beautiful veining.

Bourne's Smoked Cheshire

This Cheshire cheese is smoked over a mixture of oak, ash and beech for 3 days providing a unique flavour. It is a similar texture to a mature Cheshire but is very slightly drier due to the smoking process.

Somerset Brie

A creamy cheese with a milder flavour than the French alternatives. The curds are the colour of straw which ripen from the outside in to become softer and richer with a fuller flavour.

Please notify your waiter of any food allergies or intolerances when ordering.

We cannot guarantee the total absence of allergens in our dishes.

(v) vegetarian

(vg) vegan (vgo) vegan option available
(gfo) gluten-free option available



PALM
COURT