

Palm Brasserie Winter Menu

LIGHT NIBBLES

Spiced Olives (3.95)

Bergamot & lemongrass marinated puglia olives

Artisan Bread Basket (4.95)

Ciabatta, whole wheat, and naan bread served with olive oil, balsamic vinegar & farmer butters

Chicken Palm Pakoras (5.95)

Buttermilk marinated thicken thighs with sriracha mayo

Handcrafted Spring Rolls (5.95)

Savoury string vegetables wrapped in filo pastry with a sweet chilli dressing

STARTERS

Cannellini Beans & Wild Mushroom Soup (7.95)

Traditional hearty Cannellini beans soup, wild mushrooms, truffle oil, served with whole wheat sourdough bread.

Thai Red Curry Crab Cakes (8.95)

Bergamot, Lemon grass and red curry Crab Cakes Cajun Remoulade and palm salad

Salt & Pepper Calamari (9.25)

Breaded salt & pepper squid served with chilli, wasabi saffron aioli & capers snow

Bourbon Duck (8.75)

Bourbon smoked duck supreme, winter gems, Tangerine, and Honey mustard dressing

Vietnamese Pulled Chicken (8.45)

Slow cooked Shredded Chicken, Crispy vegetables, Rich Bergamot, Tamarind, and Miso dressing

Puglia Burrata (9.25)

Delicate Puglia Burrata with Roasted winter greens, pesto rosso and ciabatta crute'

Starter Sharing Platter (for two) (22.95)

Spring Rolls, Seafood Moneybags, Baba Ganoush, olives, Balsamic, Olive oil, Confit winter greens, Halloumi & Artisan Breads

MAIN DISHES

Cajou e Pepe Chicken (17.95)

Wild garlic marinated chicken supreme, sauté potatoes and rich italian pepper & french inspired cashew nut sauce

Conchiglie allo Frutti di Mare (20.95)

Conchiglie pasta tossed in rich Tomato sauce with crab, clams, mussels and king prawns

Moroccan Lamb Shank (20.95)

Pink Salt and Rasel Hanout spiced slow cooked Lamb Shank, saffron pilaf rice, Beresta and Red Wine sauce

Masala Monk Fish (22.95)

Spice and Yoghurt marinated monkfish supreme, chickpeas puree tossed edamame and tomato relish

Aromatic Honey Duck (19.95)

Slow Cooked Honey Glazed Duck Supreme, Pak Choy, Pea sprouts and Chicory

Kansai Grilled Scottish Salmon (18.95)

Soy and Mirin glazed Scottish Salmon fillet, Asparagus and Maltaise sauce

Chicken "Milanese" Togarashi (18.25)

Our take on the Classic Chicken "Milanese" infused with Japanese Shichimi served with Sauteed potatoes and tossed mesclun salad.

MAIN DISHES

Gnocchi alla Scarpariello (15.95)

Potato Gnocchi tossed in tomato and Basil sauce topped with buffalo mozzarella

Signature Beef Burger (15.95)

6oz beef burger, brioche bun, house pickles, tomato, chips and sriracha mayo

Cote De Boeuf (£33.95)

Grass fed 21 day Himalayan salt dry aged 14 oz Ribeye. Prime cut of Beef perfectly marbled . Roasted butternut and wilted chard.

Fillet of Beef (32.95)

Prime centre cut 21 day dry aged 8 oz fillet, with a solid beef flavour. Roasted butternut and wilted chard.

Sirloin Steak (27.50)

8oz sirloin steak, prime cut of beef, perfectly marbled. Roasted butternut and wilted chard.

Chimichurri Lamb Rack (22.95)

Grilled rack of lamb marinated in a herby chimichurri sauce, roasted butternut and wilted rainbow chard.

Signature Fish & Chips (16.25)

Ale battered North Sea cod. Home cooked chips, bergamot mushy peas and kaffir lime tartar sauce

Add halloumi cheese For £1.25

Sauces optionally available at supplement- Choose from: Béarnaise, Peppercorn , Red Wine or Blue Cheese £2.45

SALADS & SIDES

Palm Garden Salad (7.95)

*Add king prawns £3.95
Add chicken breast £3.95*

Combination of green leaves and native sprouts with Asparagus, spring onions and sunflower seeds. Served with our house dressing

Salade' Aubergine (7.95)

*Add king prawns £3.95
Add chicken breast £3.95*

Chickpeas, Roasted Aubergine, Medjool Dates, Sour dough Croutons and Aged Balsamic dressing

Chicory, Pear & Roquefort Salad (7.95)

Endives, Pears, Chives, Mesclun mix and Roquefort dressing

Halloumi Fries (5.95)

Served with sriracha mayo

Pilaf Rice (3.50)

(Add quinoa £1.50)

Green Side Salad (4.75)

Onion Rings (3.95)

Coriander & Garlic Naan Bread (3.95)

Coriander and Garlic bread (G)

House Fries (3.50)

Skin on fries

Special Requests - We are always happy to adapt any dishes. If you have any special requests please let us know and we will do our best to accommodate or provide alternatives. Be sure to check out our Market Specials. For ALLERGENS a full matrix is available, please notify your server of any allergens. We cannot guarantee no allergens will be present as there is always a risk of cross contamination.

Vegetarian/Vegan Menu

Light Nibbles

perfect for while you are waiting or deciding

Spiced Olives

(3.95)

Bergamot & lemongrass marinated puglia olives

Artisan Bread Basket

(4.95)

Ciabatta, whole wheat, and naan bread served with olive oil, balsamic vinegar & farmer butters

Handcrafted Spring Rolls

(5.75)

Savoury string vegetables wrapped in filo pastry with a sweet chilli dressing

Starters

Cannellini Beans & Wild Mushroom Soup [Vegan]

(7.95)

Cannellini Beans and Wild Mushrooms Soup

Tian [Vegan]

(5.75)

Beetroot Humus, Roasted butternut squash, basil oil and Sunflower Seeds

Watermelon Salad [Vegan]

(4.95)

Minted watermelon and crispy salad, spring onion and puffed rice

Puglia Burrata

(8.95)

Delicate Puglia Burrata with Roasted winter greens, pesto rosso and ciabatta crute'

Starter Sharing Platter [for two]

(22.95)

Spring Rolls, Samosa, Baba Ganoush, olives, Balsamic, olive oil, Confit tomato, Halloumi & Artisan Breads

Mains

Fall Veg Fritto Misto [Vegan]

(15.95)

Medley of Vegetables batter fried served with Salsa Pomodoro Picante

Pasta Primavera [Vegan]

(17.95)

Conchiglie Pasta with Asparagus, Mushrooms and Butternut squash

Spiced Tofu in Mild Sri Lankan Curry [Soy] [Vegan]

(15.95)

Silken Tofu, Mustard greens tossed in Mild Coconut Curry served with Saffron Pilaf.

Gnocchi alla Scarpariello

(15.95)

Potato Gnocchi tossed in tomato and Basil sauce topped with buffalo mozzarella

Halloumi Burger

(14.95)

Halloumi tossed in sweet chilli sauce with pickled courgette, and spicy mayo

Salads & Sides

Palm Garden Salad

(7.95)

Combination of green leaves and native sprouts with Asparagus, spring onions and sunflower seeds. Served with our house dressing

Salade' Aubergine

(7.95)

Chickpeas, Roasted Aubergine, Medjool Dates, Sour dough Croutons and Aged Balsamic dressing

Chicory, Pear & Roquefort Salad

(7.95)

Endives, Pears, Chives, Mesclun mix and Roquefort dressing

Halloumi Fries

(5.95)

Served with sriracha mayo

House Skin on Fries

(3.50)

Coriander & Garlic Naan Bread

(3.95)

Green Side Salad

(3.95)

[Add quinoa £1.50]

Onion Rings

(3.95)

Pilaf Rice

(3.50)

Due to ongoing supply chain issues our menu is subject to change. All our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present and foods may be at risk of cross contamination by other allergens. Our menu descriptions do not include all ingredients. Please ask for full Allergens Matrix.

Gluten Free Menu

Light Nibbles

perfect for while you are waiting or deciding

Spiced Olives (GF)

(3.95)

Bergamot & lemongrass marinated puglia olives

Gluten Free Bread (GF)

(5.95)

Gluten free rolls with olive oil and sunflower spread

Starters

Cannellini Beans & Wild Mushroom

Soup

(7.95)

Traditional hearty Cannellini beans soup, wild mushrooms, truffle oil, served with whole wheat sourdough bread.

Vietnamese Pulled Chicken

(8.45)

Slow cooked Shredded Chicken, Crispy vegetables, Rich Bergamot, Tamarind, and Miso dressing

Smoked Salmon Salad

(8.95)

Smoked salmon on bed of gem lettuce citrus dressing gluten free crute'

Salad Aubergine

(7.95)

Chickpeas, Roasted Aubergine, Medjool Dates, Sour dough Croutons and Aged Balsamic dressing

Mains

Moroccan Lamb Shank

(20.95)

Pink Salt and Rasel Hanout spiced slow cooked Lamb Shank, saffron pilaf rice, Beresta and Red Wine sauce

Masala Monk Fish

(22.95)

Spice and Yoghurt marinated monkfish supreme, chickpeas puree tossed edamame and tomato relish

Aromatic Honey Duck

(19.95)

Slow Cooked Honey Glazed Duck Supreme, Pak Choy, Pea sprouts and Chicory

Cajou e Pepe Chicken

(17.95)

Wild garlic marinated chicken supreme, sauté potatoes and rich italian pepper & french inspired cashew nut sauce

Rib Eye on The Bone

(£33.95)

Grass fed 21 day Himalayan salt dry aged 14 oz Ribeye. Prime cut of Beef perfectly marbled

Fillet of Beef

(32.95)

Prime centre cut 21 day dry aged 8 oz fillet, with a solid beef flavour.

Sirloin Steak

(27.50)

8oz sirloin steak, prime cut of beef, perfectly marbled.

Chimichurri Lamb Rack

(22.95)

spring rack of lamb marinated in a herby chimichurri sauce

*Steaks & Lamb Rack are served with roasted butternut and wilted rainbow chard. Optionally available with fries @ £3.50
Sauces optionally available at supplement- Choose from: Béarnaise, Peppercorn , Red Wine or Blue Cheese £2.45

Salads & Sides

Pilaf Rice (GF)

(3.50)

Herbs and garlic tossed Tender

stem Broccoli (GF)

(4.45)

Green Side

Salad (GF)

(4.25)

Watermelon, Strawberry, and

Pomegranate with Mint Salad

(GF)

(4.95)

House Skin on Fries (GF)

(3.50)

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