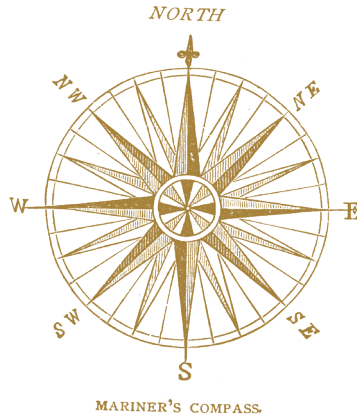




THE PALM COURT

Drawing inspiration from Charles Baker's two books "Jigger, Beaker and Glass" and the culinary focused "Knife, Fork and Spoon" that bring to life recipes from across the British Isles and Commonwealth, this menu celebrates and recreates the golden era of travel.



SIGNATURE COCKTAILS



Step into the golden age of glamour, where every cocktail tells a story of refinement and allure. Inspired by all things Art Deco.

The Botanist

Dill-infused Edinburgh gin, herb cordial, rhubarb bitters

£18

Deco Fizz

Fennel- and star anise-infused gin, green apple liqueur, saicho osmanthus sparkling tea

£18

Jalapeño Jubilee

Jalapeño-infused tequila, clarified lime, Cointreau

£18

Garden Pisco

Guanábana liqueur, banana-infused pisco, jasmine cordial

£18

Blush Highball

Dutch Barn vodka, St. Germain, Italicus, lychee, lime, butterfly pea

£19

Golden Fashioned

SirDavis rye whiskey infused with chilli chocolate, cognac, maharaja chai cordial

£20

Maple Old Fashioned

Woodford bourbon whiskey, smoked maple syrup, amaro, orange blossom

£20

Emerald Mezcal

Cacao-infused mezcal, roasted pistachio agave syrup, chocolate bitters [tr]

£22

Palm Court Colada

Clarified mascarpone & milk, coconut rum, aged rum, pineapple juice [m]

£22

The Grand Martini

Olive oil-washed Beluga Gold Line vodka, vermouth blanc, rice wine vinegar, soya tincture [f] [s] [m] [s]

£35

Allergens:

[p] Peanuts, [tr] Treenuts, [l] Lupin, [m] Milk, [e] Eggs, [f] Fish, [mo] Molluscs, [cr] Crustaceans, [s] Soya, [g] Gluten, [ss] Sesame Seeds, [c] Celery, [mu] Mustard, [sd] Sulphur Dioxide

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ALCOHOL-FREE SELECTION

Elegant & Luxury Sips – No Alcohol, All Indulgence

MOCKTAILS

Ginger Peak	£12.50
Everleaf Mountain, ginger and honey cordial, lime juice, soda water	
Scarlet Forest	£12.50
Everleaf Forest, Dolce Sweet Amaretti, cranberry juice, lapsang and earl grey cordial, lemon juice, mediterranean tonic	
Jasmine Breeze	£12.50
Everleaf Marine, jasmine cordial, elderflower tonic	
Eastern Estate	£12.50
Dolce Spritz, maharaja chai cordial, Saicho sparkling darjeeling tea	

SAICHO SPARKLING TEA 0%

	Glass 200ml	Bottle 750ml
Darjeeling	£10	£35
Jasmine	£10	£35
Hojicha	£10	£35
Osmanthus	£10	£35

REBEL 0.0%

Dolce Spritz	£8.50
Bittersweet orange, rhubarb, and citrus with subtle spice and a lightly peppery finish	
Sweet Amaretti	£8.50
Creamy and nutty with notes of marzipan, vanilla, and cherry, followed by a warm, lingering spice	

EVERLEAF 0%

Forest	£8.50
Saffron, vanilla, and orange blossom with a complex, bittersweet profile	
Marine	£8.50
Bergamot, kelp, and sea buckthorn with a crisp, refreshing taste	
Mountain	£8.50
Strawberry, cherry blossom, and rosehip with a vibrant, aromatic blend	

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CHAMPAGNES

BRUT

	Glass 125ml	Bottle 750ml
Pommery Brut Royal, NV	£20	£95
Veuve Clicquot Yellow Label, NV		£110
R de Ruinart Brut, NV		£165

ROSÉ BRUT

Moët & Chandon Imperial Rosé, NV	£21	£110
Perrier-Jouet Blason Rosé Brut, NV		£120
R de Ruinart Brut Rosé, NV		£185

PREMIUM

Pommery Cuvée Apanage Brut 1874		£155
Delicate and harmonious, with notes of white flowers, ripe citrus, and honey.		
Pommery Blanc de Noirs Apanage		£180
Elegant and rich, with notes of red berries and toasted brioche.		
Ruinart Blanc de Blancs	£35	£200
Fresh and vibrant, balancing bright white peach and ripe citrus and grapefruit.		
Bollinger Special Cuvée Brut		£200
Full-bodied and complex, with notes of roasted apples, brioche, and walnuts.		
Cuvée Louise Pommery 2004		£280
Pure, linear, and lively, with notes of white fruit, hazelnut, and clean minerality.		
Dom Pérignon		£380
Intense and complex, blending smoky, classic toasted notes with vibrant citrus.		
Krug Grande Cuvée		£390
Deep and opulent, with notes of honey, dried fruit, and nuts.		
Louis Roederer Cristal		£430
Silky and precise with layers of white fruit, citrus zest, and chalky minerality.		

SPARKLING WINE

Louis Pommery Brut, Hampshire, England	£15	£75
Louis Pommery Rosé, Hampshire, England	£15	£75

WINE

WHITE

	Glass 175ml	Bottle 750ml
Chardonnay, Luis Felipe Edwards Casablanca Valley, Chile	£11	£44
Chardonnay, Segal Fusion Galilee, Israel	£12	£45
Pinot Grigio, Vinuva Organic Sicily, Italy	£13	£48
Sauvignon Blanc, Dashwood Marlborough, New Zealand	£14	£52
Albariño, Bodegas Castro Martin Rías Baixas, Spain	£15	£55
Chablis, Famille Descombe Burgundy, France	£16	£60
Bacchus, Chapel Down Kent, England	£18	£65
Chablis Premier Cru Montmain, J. Moreau & Fils Burgundy, France		£70
Chardonnay, Kit's Coty, Chapel Down Kent, England		£95
Sancerre, La Grande Châtelaine, Joseph Mellot Loire Valley, France		£110
Cigalus, Gérard Bertrand Pays d'Oc, France		£110

ROSÉ

Whispering Angel, Château d'Esclans Côtes de Provence, France	£16	£65
Rock Angel, Château d'Esclans Côtes de Provence, France	£19	£80

RED

Merlot, Granfort Pays d'Oc, France	£11	£44
Merlot, Segal Fusion Galilee, Israel	£12	£45
Rioja, Viña Olagosa Reserva, Bodegas Perica Rioja, Spain	£13	£56
Malbec, Vista Flores, Catena Mendoza, Argentina	£15	£60
Pinot Noir, Wild Ferment, Errazuriz Casablanca Valley, Chile	£16	£65
Cabernet Sauvignon, Banshee Sonoma County, USA		£80
Pomerol, By Clinet Bordeaux, France		£130
Châteauneuf-du-Pape, La Bernardine, M. Chapoutier Rhône Valley, France		£150
Chateau Musar, Chateau Musar Bekaa Valley, Lebanon		£205
Margaux, Cru Classé, Château d'Issan Bordeaux, France		£210
Cabernet Sauvignon, To Kalon, 2017, Robert Mondavi Napa Valley, USA		£250

125ml available on request

BREAKFAST

Served From 9am - 12pm

Full English Breakfast [585 KCal]	[g] [e] [sd]	£20
Eggs cooked your style, Hash Brown, Tomato, Bacon, Sausage		
Three-Egg Omelette (add Pepper, Tomato, Cheese, Onions, Mushrooms) [255 KCal]	[m] [e]	£12
Smoked Salmon & Scrambled Eggs, Crumpets [500 KCal]	[e] [m] [f] [g]	£16
Eggs Benedict, Toasted Muffin, English Ham, Hollandaise Sauce [613 KCal]	[sd] [e] [c] [m] [g]	£14.50
May contain [tr] [p] [ss] [s]		
Crushed Spiced Avocado & Poached Eggs, on Sourdough, Olive Oil [632 KCal]	[e] [g] [c]	£15.50
May contain [tr] [p] [ss] [s]		
Foul Medames [500 KCal]	[g] [sd] [ss]	£15.50
A Lebanese Breakfast with Fava Beans, Crushed Garlic & Pitta Bread		
Porridge & Dried Fruit, Almond Milk [459 KCal]	[m] [g] [tr] [sd]	£8
Belgian Waffles, Seasonal Berries & Maple Syrup [464 KCal]	[s] [tr] [g] [m] [e]	£11
Selection of Freshly Baked Pastries [416 KCal]	[g] [e] [m]	£11
Danish Pastries, Chocolate Twist, Croissant & Muffin		
May contain [mu] [tr] [ss] [s]		
Toasted White & Brown Bread [123 KCal] (gluten free option available)	[g] [m]	£5
Served with Unsalted Butter & Preserves		
Greek Yoghurt, Seasonal Berries, Honey & Granola [337 KCal]	[ss] [p] [m] [g]	£9
May contain [tr]		
Seasonal Berries & Low-Fat Yogurt [111 KCal]	[m]	£8.50
Bircher Muesli [221 KCal]	[m] [g] [tr]	£7.50

HOT BEVERAGES

Espresso	£5
Double Espresso	£6.50
Americano	£7
White Coffee	£7
Classic Tea	£7
Hot Chocolate	£7

SOFT DRINKS

£4

JUICES

Fresh Orange [110 KCal],	£7
Apple [122 KCal], Grapefruit [112 KCal] [sd]	
Pineapple [137 KCal], Tomato [47 KCal],	
Cranberry [50 KCal] [sd]	£6

SMOOTHIE

Homemade Banana & Berries	£9
[147 KCal] [m]	

Allergens:

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ALL DAY MENU

Served From 12pm - 10pm

Porcini Mushroom Soup (V) [143 KCaI] Bread & Parmesan Cheese	[c] [g] [m] [s]	£9
Pop Corn Chicken, Sweet Chilli [220 KCaI]	[mo] [sd] [cr] [g] [m] [s]	£9.50
Pear, Gorgonzola & Walnut Salad (V) [541 KCaI] Mixed Leaf Salad, Poached Pear, Walnuts, Gorgonzola	[m] [sd] [tr]	£16.50
Crispy Salad, Grilled Chicken, Crispy Wonton, Sesame, Soy & Mustard Dressing [699 KCaI]	[g] [s] [ss]	£21
Cornish Dressed Crab, Lemon Mayonnaise [360 KCaI]	[e] [cr]	£26
Palm Court Seafood Cocktail 'Silver Coupe' [145 KCaI]	[c] [g] [cr] [e] [f] [sd]	£18
'John Ross' Smoked Salmon, Crème Fraîche, Chives & Blinis [276 KCaI]	[mo] [g] [e] [f] [m]	£19
Poké Avocado, Sushi Rice, Edamame Beans, Soy & Chilli (VG) Add Tuna [f] for £6.00 or Chicken for £5.00 [399 KCaI] May contain [ss]	[g] [s] [e]	£16
Butter Chicken Curry, Jeera Rice, Raita, Khampur Salad [723 KCaI] May contain [p]	[g] [m] [tr]	£27
Dry-Aged Beef Burger, Gruyère, Smoked Bacon, Onion, Triple-Cooked Chips [1012 KCaI] May contain [ss]	[m] [g]	£23
Grilled Rib-Eye Steak, Portobello Mushroom, Cherry Tomato [819 KCaI]	[m] [e] [sd]	£39
Beyond Meat Burger, Relish, Mushroom, Tomato, Triple-Cooked Chips (VG) [725 KCaI]	[g] [sd] [mu]	£19
Lemon Sole Goujons, Chips, Sauce Gribiche & Lemon [422 KCaI]	[g] [e] [f] [mu] [sd]	£24
Lemon Sole [373 KCaI]	[f]	£34
Spaghetti Carbonara, Guanciale, Pecorino [515 KCaI]	[sd] [g] [m] [e]	£24
Grilled Chicken Breast or Diced Tuna	[f]	£10

SIDES: French Fries [171 KCaI] [sd] [g], Mixed Leaves [15 KCaI] [sd], New Potatoes [164 KCaI] [sd], £6.50
Tenderstem Broccoli [51 KCaI] [c] [sd], Sweet Potato Fries [239 KCaI] [g]

Allergens:

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SANDWICHES

The Palm Court Club Sandwich [533 KCal] Hen's Egg, Smoked Chicken & Crispy Bacon	[m] [g] [e] [s]	£22
Croque Madame, Fried Clarence Court Egg & Truffle [1258 KCal]	[m] [g] [e] [mu]	£19
The Palm Court Vegetarian Club Sandwich (V) [341 KCal] Hen's Egg, Tomato & Lettuce	[m] [g] [e] [s]	£18
Crushed Spiced Avocado & Poached Eggs on Sourdough, Olive Oil [632 KCal] May contain [tr] [p] [ss] [s]	[e] [g] [c]	£15.50

DESSERTS

Seasonal Fresh Fruit Tart [301 KCal]	[s] [ss] [tr] [g] [e] [m]	£10
Oakchurch Strawberry Cheesecake [283 KCal]	[g] [e] [m] [sd]	£12
1987 Victoria Jam & Jubilee [143 KCal] Victoria sponge cake with vanilla mousseline & strawberry compote May contain [tr] [s] [p]	[g] [e] [m]	£12
Chocolate Mousse & Almond Praline Dome [531 KCal]	[e] [g] [m] [tr] [ss] [s]	£13
Golden Lemon Meringue Dome [960 KCal] [To share] A subtle homage to Plam Court's domed stained-glass ceiling	[g] [e] [m] [s]	£18
Selection of Gelatos & Sorbets [491 KCal]	[e] [m] [s]	£10

Allergens:

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BEER

Bottled Beers 330ml £7.50

Smith and Whistle Lager

London, England

A classic British-European lager with perfumed aromas, peach and lemon skin notes, delicate bubbles, and a crisp, creamy finish.

4.5% Alc.

Cobra Lager

India

A smooth, low-carbonation lager made with a traditional blend of ingredients for a unique, easy-drinking experience.

4.5% Alc.

Brewdog IPA

London, England

A bold, post-modern IPA featuring vibrant tropical notes of grapefruit, pineapple and lychee, with a snappy, bitter finish.

5.4% Alc.

Portobello Pilsner

London, England

A fully rounded pilsner, cold-fermented and matured with selected yeast for a refined, balanced flavour.

4.6% Alc.

Brewdog Punk AF IPA

All the attitude and flavour of a classic IPA, but alcohol-free. Juicy tropical fruit, grassy and pine notes, on a solid malt base.

0.5% Alc.

Curious Apple Cider

Chapel Down, Tenterden, England

Hand-picked apples fermented with wine yeast for a delicate, aromatic, and crisp cider.

5.2% Alc

SPIRITS

VODKA

Absolut Elyx	£13
Arbikie Chilli	£13.50
Konik's Tail	£13.50
Dutch Barn	£13.50
Ketel One	£14
Belvedere Organic	£14
Grey Goose	£14
Tito's	£14
Beluga Gold Line	£30

GIN

Silent Pool	£12
Park Lane	£13
Plymouth	£13
Arbikie Nadar	£13.50
Bombay Sapphire	£13.50
Edinburgh Raspberry	£13.50
Aviation	£14
Beefeater 24	£14
The Botanist	£14
Roku	£14
Sipsmith	£14
Hendrick's	£14.50
Delilah's	£15
Monkey 47	£16
Tanqueray No. Ten	£16
Renaissance	£16
Oyster	£17
Palmarée	£19

MEZCAL

Madre	£16
Corte Vestusto Espadin	£17
Bandida Black	£38
Bandida Blanco	£42

TEQUILA

Olmea Altos	£13
Teremana Blanco	£13.50
Patrón Silver	£16
Patrón Reposado	£18
Patrón Añejo	£20
Herradura Añejo	£20
Komos Añejo Cristalino	£28
Don Julio 1942	£45
Herradura Supreme	£68

RUM AND CACHAÇA

Chairman's Spiced	£13
Don Papa	£13
Plantation 3 Star	£13
Plantation Dark	£13
Plantation Pineapple	£13
Flor de Caña	£13
Sagatiba Pura Cachaça	£13
Brugal 1888	£14
Plantation O.F.T.D.	£15
Diplomatico Reserva Exclusiva	£16
Plantation XO	£18
Santa Terresa	£18
Ron Zacapa Centenario XO	£25

Please note that our standard measures are 50ml, Spirits are also available in 25ml measures upon request

Alcohol by volume: Gin 37.5% – 50% | Vodka 37.5% – 50% | Rum 40% – 65%

WHISKY

SCOTCH WHISKY Single Malt Whisky

Lowlands

Auchentoshan Three Wood	£13
Auchentoshan American Oak	£14.50
Bladnoch Vinayà	£18
Bladnoch The Wave I - Master Distiller's Collection	£40

Highlands

Dalmore 12	£15
Oban 14	£20
Glenmorangie 12	£14
Glenmorangie 18	£30
1901 The Ledger Series 21	£32
Dalmore King Alexander III	£49

Speyside

Glenlivet Founder's Reserve	£13.50
Macallan 12 Sherry Cask	£28
Macallan 18 Sherry Oak	£72
Macallan Time : Space	£150
Macallan 25 Sherry Oak	£250
Tamdhu 15	£25
Tamdhu Cigar Malt IV	£75

Islands

Highland Park 12	£14
Talisker 10	£15

Islay

Ardbeg 10	£14
Lagavulin 16	£15
Bruichladdich Port Charlotte	£16
Bowmore 15	£19

BLENDED WHISKY

Chivas Regal 15	£14
Johnnie Walker Black Label	£14
Johnnie Walker Blue Label	£54

AMERICAN WHISKEY BOURBON and RYE

Bulleit	£13
Bulleit Rye	£13
Knob Creek	£13
Maker's Mark	£13
Wild Turkey 101	£13
Jack Daniel's Single Barrel	£13.75
Woodford Reserve	£13
Woodford Reserve Rye	£14
SirDavis Rye	£18
Whistle Pig Rye 10	£20

IRISH WHISKY

Jameson Black Barrel	£13.50
Redbreast 12	£15

CANADIAN WHISKY

Canadian Club	£13
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JAPANESE WHISKY

Nikka From The Barrel	£16
Hakushu	£18
Hibiki Harmony	£24
Yamazaki Distiller's Reserve	£18
Yamazaki 12	£30

Alcohol by volume: Whisky 40% – 55%

APERITIFS and DIGESTIVES

SHERRY

£9.50

Gonzalez Byass Elegante
Fino

Gonzalez Byass Alfonso
Oloroso Seco

PORT

£11

Graham's 10 Tawny

Dow's Fine Ruby

APERITIF

£11

Amer Picon

Aperol

Baileys

Campari

Fernet-Branca

Pernod

Pimm's

Sambuca

St-Germain

EG Elderflower

VERMOUTH

£9.50

Lillet Blanc

Noilly Prat

Antica Formula Carpano

Carpona Punt e Mes

COGNAC

Martell VSOP Medallion £13

Martell XO £25

Camus VSOP Borderies £13

Camus XO Borderies £34

Hennessy XO £32

Hennessy Paradis £128

Rémy Martin VSOP £14

Rémy Martin XO £31

Rémy Martin Louis XIII £300

ARMAGNAC

£13

Baron de Sigognac VSOP

CALVADOS

£13

Père Magloire VSOP



Please note that our standard measures are 50ml.

Port, Sherry and Vermouths are 70ml.

Alcohol by volume: Cognac 35% – 40%