



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 Empire, this menu celebrates and recreates the golden era of travel.

GRAND COCKTAILS

Tudor Rose

19.00

Rose Infused Deliah's Gin, Raspberry, Lemon Juice,
Better's Foamer and Cardamom Bitter

Purple Yam Martini

19.00

Konik's Tail Vodka, Elderflower, Peach, Lemon Juice topped
with Coconut and Purple Yam Foam

King Charles III

19.00

Lanique Rose Liqueur, Maraschino, Supasawa and Tonic

The Birdcage

20.00

Melifera Gin, Grand Marnier, Lemon Juice,
Sage Honey and Lavender Bitters

Pandan Old Fashioned

20.00

Pandan Infused Woodford Reserve Bourbon, Caramel,
Angostura and Sea Salt

Royal Vesper

20.00

Gin, Sauvelle Vodka, Lillet, Supasawa,
Lavender Syrup and Champagne

Mezcal Old Fashion

20.00

Corte Vetusto Mezcal, Chocolate Syrup.
Angostura and Orange Bitters

| | |
|---|-------|
| Cosmic Punch | 21.00 |
| Milk and Coconut Wash Pure Scott's Whiskey, Drambuie, Cardamom Bitters | |
| Grand Old Square | 31.00 |
| Hennessy XO, Glenmorangie 18 Years, Sweet Vermouth, Benedictine, Aromatic Bitter | |

WELL-BEING DRINKS

| | |
|--|-------|
| Exotic Green | 12.50 |
| Pineapple Juice, Lime Juice, Edelflower, Pandan Syrup and Soda Water | |
| Blue Berry Mint Cooler | 12.50 |
| Blueberry, Mint, Lime, Apple juice | |
| Virgin Bramble | 12.50 |
| Apple Juice, Lime, Grenadine, Raspberry | |
| Cranberry Spritz | 12.50 |
| Cranberry Juice, Alcohol-Free Gin, Lime Juice and Cardamom Syrup | |
| Passionfruit Breeze | 12.50 |
| Passionfruit Puree, Salted Caramel, Pineapple Juice and Egg Whites Foam | |

CHAMPAGNES & WINE

| | Glass 125ml | Bottle 750ml |
|---|----------------|-----------------|
| BRUT | | |
| Pommery Brut Royal, NV | 19.00 | 95 .00 |
| R de Ruinart Brut, NV | | 140.00 |
| Veuve Clicquot Yellow Label, NV | | 110 .00 |
| ROSÉ BRUT | | |
| Moët & Chandon Imperial Rosé, NV | 21 .00 | 110 .00 |
| Perrier-Jouet Blason Rosé Brut | | 120.00 |
| R de Ruinart Brut Rosé, NV | | 135.00 |
| PREMIUMS | | |
| Pommery Apanage Blanc de Noirs Intensity and elegance of the Pinot Noir associated with the fruits and fullness of the Meunier | 25.00 | 165 .00 |
| Ruinart Blanc de Blancs Notes of ripe citrus balanced light bitterness of citron and white grapefruit | 35.00 | 200.00 |
| Bollinger La Grande Année, 2012 Full bodied and complex with great finesse and style. | | 200.00 |
| Cuvée Louise Pommery 2005 Vintage Champagne Pure and extremely linear and lively. Sophisticated and thought-provoking | | 280.00 |
| Dom Pérignon Aromas of classic toasted notes that provide a rounded finish | | 350.00 |
| Louis Roederer Cristal Elegance and purity, champagne at its finest. | | 410 .00 |
| Krug Grande Cuvée, NV The palate is dominated by honey & nuts with graceful acidity and a long finish. | | 380.00 |
| SPARKLING WINE | | |
| Chapel Down Brut Rosé | 15.00 | 75.00 |
| Louis Pommery England | 15.00 | 75.00 |

125ml available on request

WINE

| | Glass | Bottle |
|--|-------|--------|
| | 175ml | 750ml |
| WHITE | | |
| Luis Felipe Edwards Gran Reserva Chardonnay, Chile | 11.00 | 44.00 |
| Dashwood Sauvignon Blanc, Marlborough, New Zealand | 14.00 | 52.00 |
| Vinuva Organic Pinot Grigio, Terre Siciliane, Italy | 13.00 | 48.00 |
| La Marimorena, Albarino Rias Baixas , Casa Rojo, Spain | 16.00 | 60.00 |
| Chablis Premier Cru Montmain, J. Moreau et Fils | | 60.00 |
| Sancerre La Grande Chatelaine de Joseph Mellot, France | | 110.00 |
| Lincourt Rancho Santa Rosa Chardonnay , Santa Rita Hills, USA | | 85.00 |
| G rard Bertrand Organic Cigalus Blanc, France | | 110.00 |
| Puligny-Montrachet, Remoissenet P re et Fils, France | | 175.00 |
| ROS  | | |
| C tes de Provence Rose, L gende, Estandon, Provence, France | 15.00 | 55.00 |
| Ch teau D'Esclans Whispering Angel Rose, France | 20.00 | 85.00 |
| RED | | |
| Granfort Merlot , Pays d'Oc, France | 11.00 | 44.00 |
| Errazuriz Wild Ferment Pinot Noir, Casablanca Valley, Chile | 16.00 | 65.00 |
| Catena Appellation Vista Flores Malbec, Argentina | 14.00 | 58.00 |
| Baigorri Rioja Crianza, Spain | 15.00 | 65.00 |
| Banshee Cabernet Sauvignon, Sonoma County, USA | | 80.00 |
| Ch teau d'Issan , Cru Class  Margaux, France | | 210.00 |
| By Clinet , Pomerol, France | | 130.00 |
| Ch teauneuf-du-Pape, La Bernardine, M Chapoutier, France | | 150.00 |
| Nuit-Saint-Georges 1er Cru Les Damodes Remoissenet P re and Fils, France | | 200.00 |
| Chateau Musar, Lebanon | | 205.00 |
| Robert Mondavi To Kalon Cabernet Sauvignon 2017, Oakville Napa Valley | | 250.00 |

125ml available on request

BREAKFAST

Served From 9am - 12pm

| | | |
|--|----------------------|-------|
| Full English Breakfast [1545 KCal] Eggs Cooked your Style, Hash Brown, Tomato, Bacon, Sausage | [g] [e] [sd] | 20.00 |
| Three Egg Omelette (add Pepper, Tomato, Cheese, Onions, Mushrooms) [151 KCal] | [m] [e] | 12.00 |
| Smoked Salmon and Scrambled Eggs, Crumpets [376 KCal] | [e] [m] [f] [g] | 16.00 |
| Eggs Benedict, Toasted Muffin, English Ham, Hollandaise Sauce [637 KCal] | [sd] [e] [c] [m] [g] | 14.50 |
| Avocado, Poached Eggs, Toasted Muffin, Olive Oil [274 KCal] | [e] [sd] [g] [c] | 15.50 |
| Porridge and Dry Fruit, Almond Milk [548 KCal] | [g] [tr] [sd] | 8.00 |
| Belgian Waffles, Seasonal Berries and Maple Syrup [508 KCal] | [tr] [g] [m] [e] | 11.00 |
| Selection of Freshly Baked Pastry [924 KCal] Danish Pastries, Chocolate Twist, Croissant and Muffin | [g] [e] [s] [m] [tr] | 11.00 |
| Toasted White and Brown Bread [693 KCal] (gluten free option available) Served with Unsalted Butter and Preserves | [g] [m] | 5.00 |
| Greek Yogurt, Seasonal Berries, Honey and Granola [625 KCal] | [m] [g] [tr] | 9.00 |
| Seasonal Berries and Low Fat Yogurt [106 KCal] | [m] | 8.50 |
| Bircher Muesli [389 KCal] | [m] [g] [tr] | 7.50 |

SELECTION OF HOT BEVERAGES

| | |
|-----------------|------|
| Espresso | 5.00 |
| Double Espresso | 6.50 |
| Caffè Latte | 7.00 |
| Cappuccino | 7.00 |
| Americano | 7.00 |
| Classic Tea | 7.00 |
| Hot Chocolate | 7.00 |

JUICE

| | |
|---|------|
| Fresh Orange [110 KCal], Apple [122 KCal] or Grapefruit [112 KCal] | 7.00 |
| Pineapple [137 KCal] [sd], Tomato [47 KCal] [sd] or Cranberry [50 KCal] [sd] | 6.00 |

SMOOTHIE

| | |
|---|------|
| Homemade Banana and Berries [114 KCal] [m] | 9.00 |
|---|------|

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

ALL DAY MENU

Served From 12pm - 11pm

| | | |
|---|---|-------|
| Soup of the Day (V) [418 KCal] | [m] [g] [c] | 11.00 |
| Pop Corn Chicken, Sweet Chilli [495 KCal] | [sd] [cr] [g] [m] [s] | 9.50 |
| Chicken Caesar Salad, Baby Gems, Smoked Anchovies, Creamy Parmesan and Garlic Dressing [464 KCal] | [e] [f] [m] [mu] [sd] [g] | 19.00 |
| Tuna Niçoise Salad, Seared Tuna, Tomato, Fine Bean, Castelfranco and Black Olive Salad [284 KCal] | [c] [e] [f] [sd] | 18.00 |
| Seafood Cocktail, Atlantic and Brown Shrimps, Local Crab, Frisée Lettuce and Cocktail Sauce [211 KCal] | [c] [g] [cr] [e] [f] [sd] | 18.00 |
| Smoked Salmon 'Pastrami', Warm Soda Bread, Crème Fraiche and Dill [590 KCal] | [g] [f] [m] [mu] | 19.00 |
| Mediterranean Mezze [1592 KCal] Falafel, Lamb Kibbeh, Lamb Fatayer, Cheese Fatayer, Manakeesh, Hummus and Tahini | [g] [ss] [m] [sd] [e] [tr] | 36.00 |
| Poké Avocado, Sushi Rice, Edamame Beans, Soy, Chilli, Lime Relish - Add Tuna for £6.00 or Chicken for £5.00 [399 KCal] | [sd] [m] [c] [cr] [f] [g] [s] [ss] | 16.00 |
| Butter Chicken Curry, Jeera Rice, Raita, Khampur Salad, Mini Poppadum [1037 KCal] | [mu] [g] [m] [sd] [c] | 27.00 |
| Dry Aged Beef Burger, Gruyere, Smoked Bacon, Lettuce, Pickles, Brioche Bun [1129 KCal] | [m] [sd] [mu] [g] [ss] | 23.00 |
| Grilled Sirloin Steak, Portobello Mushroom, Cherry Tomato, Béarnaise [1078 KCal] | [g] [m] [e] [sd] | 36.00 |
| Beyond Meat Burger, Relish, Mushroom, Tomato (V) [483 KCal] | [g] [sd] [mu] | 19.00 |
| Deep Fried Cod Fillet In Crispy Batter, Mushy Peas, Triple Cooked Chips [827 KCal] | [s] [ss] [tr] [p] [mu] [m] [c] [f] [sd] [e] [g] | 24.00 |
| James Dugan's Fish Pie, Day Boat Fish, Prawns, Hen's Egg and Creamy Mash Potato [699 KCal] | [c] [g] [cr] [e] [f] [m] [mo] | 28.00 |
| Spaghetti Carbonara, Guanciale, Pecorino [751 KCal] | [sd] [g] [m] [e] | 24.00 |
| SIDES: French Fries [288 KCal] [sd] [g], Mixed Leaves [15 KCal] [mu], New Potatoes [99 KCal] [sd], Tenderstem Broccoli [296 KCal] [c] [sd], Sweet Potato Fries [272 KCal] [g] | | 6.50 |

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

SANDWICHES

| | | |
|--|-------------------|-------|
| The Palm Court Club Sandwich [610 kCal] Smoked Chicken, Crispy Bacon, Vine Tomato, Gem Lettuce, Hen's Egg | [g] [e] [s] | 21.00 |
| The Palm Court Vegetarian Club (V) [416 kCal] Vine Tomato, Gem Lettuce, Hen's Egg | [g] [e] [s] | 18.00 |
| Toastie Cheese Sandwich (V) [621 kCal] Raclette and Emmental Cheese on Toasted Bread | [s] [m] [g] | 14.00 |
| Avocado, Poached Eggs, Toasted Muffin, Olive Oil (V) [274 kCal] | [e] [ss] [g] [tr] | 15.50 |

DESSERTS

| | | |
|---|-------------------|-------|
| Chai Creme Brulee, Poached Fruits on Pinenut Biscuit [568 kCal] | [e] [m] [tr] [sd] | 10.00 |
| Vanilla Cheese Cake with Blackberries and Blackberry Sorbet [529 kCal] | [g] [e] [m] [sd] | 10.00 |
| Sticky Toffee Pudding, Salted Caramel Sauce [503 kCal] | [g] [e] [m] | 10.00 |
| Warm Fudgy Chocolate Tart, Mandarin Marmalade and Baileys Irish Ice Cream [773 kCal] | [g] [e] [m] [s] | 10.00 |
| Selection of Ice Creams [56 kCal] | [s] [sd] [e] [m] | 9.00 |

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

BEER

| | | |
|--|----------------|------|
| Smith and Whistle Lager London, England A homage to British and European lager traditions. Perfumed aromas, hints of peach and lemon skin, delicate champagne like bubbles, a creamy mouthfeel, and a crisp finish. | 4.5% Alc./33cl | 7.50 |
| Cobra Lager India Cobra uses a traditional blend of ingredients to create a smooth and less gassy beer quite like no others. | 4.5% Alc./33cl | 7.50 |
| Hiver Amber Beer London, England With toasted malts on the palette. This beer is fermented with late season blossom honey to complement the rich bitter-sweet character. | 4.5% Alc./33cl | 7.50 |
| Portobello Pilsner London, England Fully rounded flavour is achieved through long, cold fermentation and maturation with specially selected yeast. | 4.6% Alc./33cl | 7.50 |
| Brewdog Punk AF IPA Punk AF IPA has all the attitude, all the flavour, but none of the alcohol. Juicy tropical fruit mixes it up with grassy and pine notes. All sitting on a solid malt bassline. | 0.5% Alc./33cl | 7.50 |
| Curious IPA Pale Ale Chapel Down, Tenterden, England Grassy hops, hay and caramel with faint cracked black pepper. | 4.4% Alc./33cl | 7.50 |
| Curious Apple Cider Chapel Down, Tenterden, England All fruit is hand-picked and fermented using wine yeast to preserve their aromatic, delicate, crisp flavour. | 5.2% Alc./33cl | 7.50 |

SPIRITS

VODKA

| | |
|--------------|-------|
| Absolut Elyx | 12.00 |
| Sipsmith | 13.00 |
| Ketel One | 13.50 |
| Cîroc | 13.50 |
| U'Luvka | 14.00 |
| Sauvelle | 13.00 |
| Belvedere | 14.00 |
| Grey Goose | 14.00 |
| Blacklion | 17.00 |
| Konik's Tail | 13.50 |

GIN

| | |
|---------------------|-------|
| Plymouth | 12.00 |
| Rivington Dry | 13.00 |
| Bombay Sapphire | 13.50 |
| Sipsmith | 14.00 |
| Elephant London Dry | 14.00 |
| Roku Gin | 14.00 |
| Ophir | 14.50 |
| Monkey 47 | 15.00 |
| Beefeater 24 | 14.00 |
| Botanist Islay Dry | 12.50 |
| Hendrick's | 14.50 |
| Martin Miller's | 15.00 |
| Westbourne Strength | |
| Tanqueray No. Ten | 16.00 |
| Melifrea | 13.00 |
| Delilah's Gin | 15.00 |
| Aviation | 14.00 |

TEQUILA

| | |
|-------------------|-------|
| Olmecca Altos | 12.00 |
| Casamigos | 12.50 |
| Don Julio Blanco | 13.00 |
| Patrón Silver | 16.00 |
| Patrón Añejo | 16.00 |
| Herradura Añejo | 20.00 |
| Herradura Supreme | 68.00 |

MEZCAL

| | |
|------------------------|-------|
| Corte Vestusto Espadin | 17.00 |
|------------------------|-------|



RUM AND CACHAÇA

| | |
|-------------------------------|-------|
| Plantation 3 Star | 12.00 |
| Plantation Dark | 12.00 |
| Plantation Pineapple | 13.00 |
| Plantation XO | 18.00 |
| Myers | 12.00 |
| Sagatiba Pura Cachaça | 12.00 |
| Diplomatico Reserva Exclusiva | 14.00 |
| Don Papa | 13.00 |
| Mount Gay Extra Old | 16.00 |
| Brugal 1888 | 14.00 |
| Ron Zacapa Centenario XO | 25.00 |

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

Lowland

| | |
|--------------------------|-------|
| Auchentoshan Three Wood | 12.00 |
| Auchentoshan 12 year old | 14.50 |
| Bladnoch 14 year old | 18.00 |

The Highland

| | |
|----------------------------|-------|
| Glenmorangie 10 year old | 12.00 |
| Dalmore 12 year old | 15.00 |
| Oban 14 year old | 15.00 |
| Dalmore 15 year old | 18.00 |
| Glenmorangie 18 year old | 22.00 |
| Dalmore King Alexander III | 49.00 |

Speyside

| | |
|-----------------------------------|--------|
| Glenlivet Founder's Reserve | 12.00 |
| Macallan Gold | 15.00 |
| Macallan 12 year old, Sherry Cask | 28.00 |
| Macallan 18 year old, Sherry Oak | 58.00 |
| Macallan 25 year old, Sherry Oak | 162.00 |

Island

| | |
|---------------------------|-------|
| Highland Park 12 year old | 12.00 |
| Talisker 10 year old | 15.00 |

Islay

| | |
|------------------------------|-------|
| Bowmore 12 year old | 14.00 |
| Bruichladdich Port Charlotte | 16.00 |
| Lagavulin 16 year old | 15.00 |
| Bowmore Darkest 15 year old | 15.00 |
| Octomore, Edition 07.1 | 19.00 |

BLENDED WHISKY

| | |
|-----------------------------|-------|
| Chivas Regal 15 year old XV | 14.00 |
| Johnnie Walker Black Label | 14.00 |
| Johnnie Walker Blue Label | 54.00 |

AMERICAN WHISKEY

BOURBON and RYE

| | |
|-----------------------------|-------|
| Knob Creek | 12.00 |
| Bulleit | 12.00 |
| Maker's Mark | 13.00 |
| Bulleit Rye | 12.00 |
| Wild Turkey 101 | 12.00 |
| Woodford Reserve | 12.00 |
| Woodford Reserve Rye | 14.00 |
| Jack Daniel's Single Barrel | 12.75 |

IRISH WHISKEY

| | |
|------------------------|-------|
| Redbreast 12 year old | 15.00 |
| Jameson Select Reserve | 12.00 |
| Yellow Spot | 14.50 |

CANADIAN WHISKEY

| | |
|---------------|-------|
| Crown Royal | 12.00 |
| Canadian Club | 12.00 |

JAPANESE WHISKEY

| | |
|------------------------------|-------|
| Yamazaki Distiller's Reserve | 16.00 |
| Nikka From The Barrel | 16.00 |
| Hakushu | 16.00 |
| Hibiki Harmony | 22.00 |

Alcohol by volume: Whisky 40% – 55%

APERITIFS and DIGESTIVES

SHERRY

| | |
|--|------|
| Gonzalez Byass Elegante, Fino | 8.50 |
| Gonzalez Byass Alfonso Oloroso Seco | 8.50 |

PORT

| | |
|----------------------------|-------|
| Graham's 10 year old Tawny | 11.00 |
| Dow's 1985 Vintage Port | 35.00 |

APERITIF

| | |
|------------|------|
| Campari | 9.00 |
| Pernod | 9.00 |
| Pimm's | 9.00 |
| Amer Picon | 9.00 |
| Aperol | 9.00 |

VERMOUTH

| | |
|-------------------------|------|
| Cocchi Americano | 8.00 |
| Cocchi Torino | 8.00 |
| Gancia Bianco | 8.00 |
| Lillet Blanc | 8.00 |
| Noilly Prat Dry | 8.00 |
| Dolin de Chambéry Dry | 8.50 |
| Dolin de Chambéry Rouge | 8.50 |
| Antica Formula Carpano | 8.50 |
| Carpona Punt e Mes | 8.50 |

COGNAC

| | |
|---|--------|
| Martell VSOP Medallion Cognac | 13.00 |
| Rémy Martin VSOP, Mature Cask Finish | 14.00 |
| Martell XO | 25.00 |
| Rémy Martin XO | 25.00 |
| Hennessy XO | 28.00 |
| Hennessy Paradis | 118.00 |
| Louis XIII de Rémy Martin | 261.00 |

ARMAGNAC

| | |
|--------------|-------|
| Janneau VSOP | 11.50 |
|--------------|-------|

CALVADOS

| | |
|--|-------|
| Boulard La Cuvee, Vincent Calvados, Pays d'Auge | 10.00 |
| Père Magloire VSOP | 10.00 |

Please note that our standard measures are 50ml, spirits are also available in 25ml measures upon request. Port, Sherry and Vermouths are 70ml.

Alcohol by volume: Cognac 35% – 40%