



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

Royal Vesper 20.00

Whitley Neil cherry gin, Sauvelle vodka, Lillet Blanc, supasawa, lavender and Champagne

Celestial Punch 20.00

Arbikie Nadar gin, Koniks Tail vodka, elderflower cordial, peach liquor, crème de mure, sweet vermouth, lemon juice, clarified with milk creating a clear, silky-smooth as heavenly as it tastes.

Berry Highlanders 20.00

Alessandra Coletta's award-winning cocktail is masterfully crafted with Bladnoch Vinaya whisky, featuring fresh apple and lime juice, infused red berry tea, and a hint of acacia honey.

Chilli Enchantment 20.00

Arbikie chilli vodka, Absolut elyx, apricot liqueur, passionfruit puree and vanilla syrup

Malted Old Fashioned 20.00

Woodford Rye, malt ale cordial, orange and Peychaud's bitters

Highland Harmony 21.00

Glenlivet founder reserve 1824, JW Black Label, mango & strawberry cordial, supasawa, cranberry juice, Angostura bitters and soda

Tequila Solstice 21.00

Sous vide and clarified, Teremana Blanco, grapefruit juice, coriander seeds, cherry tomato, lime juice, touch of agave

GRAND COCKTAILS

Caribbean Manhattan 22.00

Santa Teresa 1796, earl grey infused white vermouth,
oloroso sherry, Amaro Santoni

The Suspension 22.00

Corte Vestusto Mezcal, Casamigos, Dubunnet, thyme
& grapefruit cordial, peach bitters harmonious balance of
flavours, and complexity

Grand Old Square 31.00

Hennessy XO, Glenmorangie 18 years, sweet vermouth,
Benedictine, aromatic bitters

MOCKTAILS

Ocean Breeze 12.50

Everleaf Marine, supasawa, elderflower cordial, mint water

Forest Harmony 12.50

Everleaf Forest, yellow pepper, supasawa, ginger ale

Cranberry Spritz 12.50

Everleaf Forest, cranberry juice, lime juice,
cardamom syrup soda

Alpine Berry 12.50

Everleaf Mountain, mixed berry & plum cordial,
lime juice, Mediterranean tonic

CHAMPAGNES

	Glass 125ml	Bottle 750ml
BRUT		
Pommery Brut Royal, NV	20.00	95.00
Veuve Clicquot Yellow Label, NV		110.00
R de Ruinart Brut, NV		165.00
ROSÉ BRUT		
Moët and Chandon Imperial Rosé, NV	21.00	110.00
Perrier-Jouet Blason Rosé Brut		120.00
R de Ruinart Brut Rosé, NV		185.00
PREMIUMS		
Ruinart Blanc de Blancs	35.00	180.00
Notes of ripe citrus balanced light bitterness of citron and white grapefruit.		
Bollinger Special Cuvée Brut NV		200.00
Full bodied and complex with great finesse and style.		
Cuvée Louise Pommery 2006 Vintage Champagne		280.00
Pure and extremely linear and lively. Sophisticated and thought-provoking.		
Dom Pérignon		380.00
Aromas of classic toasted notes that provide a rounded finish.		
Krug Grande Cuvée, NV		390.00
The palate is dominated by honey and nuts with graceful acidity and a long finish.		
Louis Roederer Cristal		430.00
Elegance and purity, champagne at its finest.		
SPARKLING WINE		
Louis Pommery, England	15.00	75.00
Louis Pommery Rosé, England	15.00	75.00

WINE

	Glass	Bottle
	175ml	750ml
WHITE		
Luis Felipe Edwards Gran Reserva Chardonnay, Chile	11.00	44.00
Vinuva Organic Pinot Grigio, Terre Siciliane, Italy	13.00	48.00
Dashwood Sauvignon Blanc, Marlborough, New Zealand	14.00	52.00
La Marimorena, Albarino Rias Baixas , Casa Rojo, Spain	16.00	60.00
Chablis Premier Cru Montmain, J. Moreau et Fils		60.00
Lincourt Rancho Santa Rosa Chardonnay , Santa Rita Hills, USA		85.00
Sancerre La Grande Chatelaine de Joseph Mellot, France		110.00
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
Catena Appellation Vista Flores Malbec, Argentina	14.00	58.00
Errazuriz Wild Ferment Pinot Noir, Casablanca Valley, Chile	16.00	65.00
Baigorri Rioja Crianza, Spain	15.00	65.00
Banshee Cabernet Sauvignon, Sonoma County, USA		80.00
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
Ch�teau d'Issan , Cru Class� Margaux, France		210.00
Robert Mondavi To Kalon Cabernet Sauvignon 2017, Oakville Napa Valley		250.00
Thomson & Scott Noughty Rouge (Non-Alcoholic)	7.50	28.00

125ml available on request

BREAKFAST

Served From 9am - 12pm

Full English Breakfast [1545 KCal]	[g] [e] [sd]	20.00
Eggs cooked your style, Hash Brown, Tomato, Bacon, Sausage		
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
Foul Madamas [500 KCal]	[g] [sd]	15.50
A Lebanese Breakfast made from cooked fava beans, lemon juice, crushed garlic and served with Pitta bread		
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]	[g] [e] [s] [m] [tr]	11.00
Danish Pastries, Chocolate Twist, Croissant and Muffin		
Toasted White and Brown Bread [693 KCal] (gluten free option available)	[g] [m]	5.00
Served with Unsalted Butter and Preserves		
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],	7.00
Apple [122 KCal] or Grapefruit [112 KCal]	
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
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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

We always endeavour to manage the unintentional presence of allergens through potential cross-contact; however, we cannot guarantee that any of our foods are allergen-free or suitable for those with allergies. Please speak with our trained staff about allergens.

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
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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
EXTRA: Grilled Chicken Breast, Grilled Tuna [f]		10.00
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], Creamed Potatoes [290 KCal] [m]		6.50

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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 Summer Fruits and Pinenut Biscuit [568 kCal]	[e] [m] [tr] [sd]	12.00
Vanilla Cheese Cake with Blackberries and Blackberry Sorbet [529 kCal]	[g] [e] [m] [sd]	12.00
Sticky Toffee Pudding, Salted Caramel Sauce [503 kCal]	[g] [e] [m]	12.00
Warm Fudgy Chocolate Tart, Mandarin Marmalade and Baileys Irish Ice Cream [773 kCal]	[g] [e] [m] [s]	12.00
Selection of Ice Creams [56 kCal]	[s] [sd] [e] [m]	10.00

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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
Smith & Whistle Pale Ale London, England A refreshing and clean pale ale, brewed with English malt for a light biscuity malt profile, balanced with a touch honey sweetness.	4.4% 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 palate. 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 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 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	13.00
Sauvelle	13.00
Sipsmith	13.00
Arbikie Chilli Vodka	13.50
Cîroc	13.50
Konik's Tail	13.50
Belvedere Organic Vodka	14.00
Grey Goose	14.00
Ketel One	14.00
Tito's Vodka	14.00

GIN

Plymouth	13.00
Arbikie Nadar Gin	13.50
Bombay Sapphire	13.50
Aviation	14.00
Beefeater 24	14.00
Botanist Islay Dry	14.00
Roku Gin	14.00
Sipsmith	14.00
Hendrick's	14.50
Ophir	14.50
Delilah's Gin	15.00
Martin Miller's	15.00
Westbourne Strength	15.00
Monkey 47	16.00
Tanqueray No. Ten	16.00

MEZCAL

Corte Vestusto Espadin	17.00
Bandida Black	38.00
Bandida Blanco	42.00

TEQUILA

Olmecca Altos	13.00
Casamigos	13.50
Teremano Blanco	13.50
Patrón Silver	16.00
Patrón Reposado	18.00
Patrón Añejo	20.00
Herradura Añejo	20.00
Komos Añejo Cristalino	28.00
Herradura Supreme	68.00
Komos Extra Añejo	85.00

RUM AND CACHAÇA

Chairman's Spiced	13.00
Chairman's Reserve	13.00
Don Papa	13.00
Plantation 3 Star	13.00
Plantation Dark	13.00
Plantation Pineapple	13.00
Myers	13.00
Sagatiba Pura Cachaça	13.00
Brugal 1888	14.00
Diplomatico Reserva Exclusiva	16.00
Plantation XO	18.00
Santa Terresa	18.00
Ron Zacapa Centenario XO	25.00

NON-ALCOHOLIC SPIRITS

Everleaf Forest	9.50
Everleaf Marine	9.50
Everleaf Mountain	9.50

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	13.00
Auchentoshan American Oak	14.50
Bladnoch Vinayà	16.00
Bladnoch 14 year old	18.00

The Highland

Oban 14 year old	15.00
Dalmore 12 year old	15.00
Dalmore 15 year old	18.00
Glenmorangie 10 year old	14.00
Glenmorangie 18 year old	30.00
Dalmore King Alexander III	49.00

Speyside

Glenlivet Founder's Reserve	13.50
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	14.00
Talisker 10 year old	15.00

Islay

Lagavulin 16 year old	15.00
Bruichladdich Port Charlotte	16.00
Bowmore 12 year old	14.00
Bowmore 15 year old	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

Bulleit	13.00
Bulleit Rye	13.00
Knob Creek	13.00
Maker's Mark	13.00
Wild Turkey 101	13.00
Jack Daniel's Single Barrel	13.75
Woodford Reserve	13.00
Woodford Reserve Rye	14.00
Whistle Pig Rye 10 year old	20.00

IRISH WHISKEY

Jameson Black Barrel	13.50
Redbreast 12 year old	15.00
Yellow Spot	16.50

CANADIAN WHISKEY

Canadian Club	13.00
Crown Royal	13.00

JAPANESE WHISKEY

Nikka From The Barrel	16.00
Hakushu	18.00
Hibiki Harmony	24.00
Yamazaki Distiller's Reserve	18.00
Yamazaki 12 year old	28.00

Alcohol by volume: Whisky 40% – 55%

APERITIFS and DIGESTIVES

SHERRY

Gonzalez Byass Elegante, Fino	9.50
Gonzalez Byass Alfonso Oloroso Seco	9.50

PORT

Graham's 10 year old Tawny	11.00
Dow's Ruby Port	11.00

APERITIF

Campari	11.00
Pernod	11.00
Pimm's	11.00
Amer Picon	11.00
Aperol	11.00

VERMOUTH

Cocchi Rosà	9.50
Cocchi Torino	9.50
Gancia Bianco	9.50
Lillet Blanc	9.50
Noilly Prat Dry	9.50
Dolin de Chambéry Dry	9.50
Dolin de Chambéry Rouge	9.50
Antica Formula Carpano	9.50
Carpona Punt e Mes	9.50
Azaline Saffron Vermouth	9.50

COGNAC

Martell VSOP Medallion Cognac	13.00
Martell XO	25.00
Rémy Martin VSOP, Mature Cask Finish	14.00
Rémy Martin XO	31.00
Camus VSOP Borderies	13.00
Camus XO Borderies	34.00
Hennessy XO	32.00
Hennessy Paradis	128.00
Louis XIII de Rémy Martin	300.00

ARMAGNAC

Janneau VSOP	13.00
Baron de Sigognac VSOP	13.00

CALVADOS

Père Magloire VSOP	13.00
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Alcohol by volume: Cognac 35% – 40%