

# PALM COURT

~ BRASSERIE ~



OLIVES 2.50 HOT GARLIC BREAD 2.95  
SELECTION OF HOME BAKED BREADS  
WITH BLACK OLIVE TAPENADE 2.25

## Oysters

ROCK OYSTERS  
1/2 DOZEN 6.95  
DOZEN 12.95

SEE THE BLACKBOARD FOR OUR CHEF'S DAILY SPECIALS

## APPETISERS

FRENCH ONION SOUP gruyère cheese	4.50
CLASSIC MEDITERRANEAN FISH SOUP with rouille, croutons and gruyere	5.00
BABY SPINACH, AVOCADO AND CRISPY PANCETTA with shaved parmesan and grain mustard dressing	5.75
SAUTEED POTATO, CHORIZO & SPRING ONION SALAD with mixed leaves	5.95
BAKED WEDGE OF BRIE in filo pastry with cranberry chutney	5.75
SALMON FISHCAKE tartare sauce	5.50
SEASONAL ASPARAGUS with hollandaise sauce	5.95
SEARED TIGER PRAWNS garlic & parsley butter	7.95
PLATE OF CURED MEATS with cornichons and caper berries	8.95
CHICKEN LIVER & FOIE GRAS PARFAIT toasted brioche and red onion marmalade	6.95
CHICKEN, AVOCADO & ASPARAGUS SALAD with basil pesto	7.50/12.50
BAKED FLAT MUSHROOMS and roasted red pepper stuffed with goats cheese and pesto	5.50/7.50

## STEAKS

CLASSIC STEAK FRITES 8oz angus sirloin steak with french fries, béarnaise or green peppercorn sauce	15.95
FILLET STEAK 8oz with dauphinoise potatoes and red wine jus	18.95
CHATEAUBRIAND (for two sharing) with sautéed new potatoes and green beans (add king prawns 5.95)	35.95

## PASTA

PENNE PASTA WITH BASIL PESTO cherry tomatoes and rocket	7.25
RISOTTO OF ASPARAGUS AND PARMESAN with truffle oil	10.25
SEAFOOD LINGUINE king prawns, mussels and clams with roma tomatoes, chilli and spinach	12.25
TAGLIATELLE CARBONARA with pancetta and parmesan	8.25

## MAINS

MOULES MARINIÈRE & FRITES mussels cooked in white wine, garlic, parsley and cream	9.95
BEER BATTERED HADDOCK & CHIPS	10.50
COD FILLET chorizo mash and herb dressing	13.95
SEA BASS FILLET new potatoes, french beans and lemon beurre blanc	12.95
CLASSIC TUNA SALAD NICOISE seared fresh tuna steak	13.50
SEARED TIGER PRAWNS garlic, parsley butter, french fries and salad	15.50
CONFIT DUCK LEG on a bed of couscous with wild rocket and red onion chutney	13.95
HALF CHAR-GRILLED CHICKEN with french fries and chasseur sauce	11.95
GRILLED PORK spring onion mash and a honey & ginger sauce	12.95
ROSEMARY CRUSTED LAMB RACK dauphinoise potatoes, roasted vegetables	14.95

## Sides all at 2.95

Mixed or Green Salad	Green Beans	Steamed New Potatoes
Rocket & Parmesan Salad	Roasted Vegetables	French Fries
	Buttered Spinach	Dauphinoise Potatoes
	Petit Pois with Pancetta	Pomme Purée

## PLAT DU JOUR

- MONDAY -

Shepherd's Pie  
9.95

- TUESDAY -

Coq au Vin  
10.95

- WEDNESDAY -

Toulouse Cassoulet  
13.95

- THURSDAY -

Boeuf Bourguignon  
10.95

- FRIDAY -

Bouillabaisse  
13.25

- SATURDAY -

Palm Court Burger  
13.25

- SUNDAY -

Roast Sirloin of Beef  
or  
English Lamb  
12.95

## LUNCH & THEATRE MENU

Available Monday to Thursday All Day - Friday and Saturday from 12pm to 7pm

2 COURSES 10.95 3 COURSES 13.95

### Starters

- Soup of the day
- Baby spinach, feta cheese  
and tomato salad
- Smoked salmon, crème fraîche,  
soda bread
- Chicken liver and foie gras parfait,  
toasted brioche  
(add 2.00)

### Mains

- Baked flat mushroom and roasted red pepper  
stuffed with goats cheese and pesto
- French-cut breast of chicken  
with asparagus and parmesan risotto
- Roasted salmon fillet, parsley mash,  
red onion & tomato salsa
- Braised gammon ham,  
creamy mash and grain mustard sauce

### Desserts

- Classic crème brûlée
- Raspberry and apple cake
- Selection of sorbet

# PALM COURT

## WINE LIST

### CHAMPAGNE & PROSECCO

	Glass	Bottle		Bottle
Prosecco Borgo Magredo NV	4.95	20.00	Veuve Clicquot Yellow Label Brut NV	55.00
Canard Duchêne Brut NV	6.50	33.00	Bollinger Special Cuvée NV	60.00
Canard Duchêne Rosé Brut NV		37.00	Laurent Perrier Rosé NV	65.00
Laurent Perrier Brut NV		40.00	Dom Perignon Brut Vintage '99	110.00



### WHITE

	Glass	Bottle		Bottle
<b>Grecanico</b> VIGNALI ROCCAMORA <i>Italy '06</i> Young and fruity fragrance, bright yellow colour with a fresh, clean taste	3.95	13.95	<b>Rioja Blanco</b> VINA CERRADA <i>Spain '06</i> Pale yellow with green hues. Fruity on the nose. Balanced, fresh, tangy and lively in the mouth	17.95
<b>Muscadet Sur Lie</b> CHATEAU DU POYET <i>France '06</i> Pale in colour, complex on the nose. Well balanced taste with clean, crisp finish	4.25	14.95	<b>Fiano</b> MANDRA ROSSA <i>Italy '06</i> Multi Award-winning wine. Full fruity aroma, reminiscent of apricot and peach. Long-lasting flavour	18.00
<b>Pinot Grigio</b> SACCHETTO DEL VENETO <i>Italy '07</i> Bone dry, bursting with ripe aromas and packed with fruit. Our regulars' favourite	4.75	16.50	<b>Picpoul de Pinet</b> DOMAINE DE ROQUEMOLIERE <i>France '06</i> Crisp, light and aromatic, with remarkable freshness on the palate	17.50
<b>Chenin Blanc</b> STORMY CAPE <i>South Africa '06</i> Typically racy SA Chenin. Sub tropical fruit with fresh citrus acidity & a dry finish	4.75	16.95	<b>Gran Vina Sol</b> MIGUEL TORRES <i>Spain '05</i> Delicious blend of chardonnay and parellada grape. Wonderfully rich and textured, full of orchard fruit flavours.	18.50
<b>Chardonnay</b> WEIGHBRIDGE, PETER LEHMANN <i>Italy '06</i> Rich and creamy, big on fruit, hints of vanilla, with a delicious unoaked finish	4.95	17.95	<b>Sauvignon Blanc</b> DE GRAS <i>Chile '07</i> Easy drinking, refreshing wine. Herbaceous characters, gooseberry, lychee & lemon aromas	16.95
<b>Riesling</b> MANSION HOUSE, MARLBOROUGH <i>NY '07</i> Medium bodied, highly aromatic, displaying lively grapefruit and citrus characters and finishing with a steely, mineral streak	5.25	21.95	<b>Chablis</b> DOMAINE DE VAUROUX <i>France '06</i> Medium bodied. Crisp, apple acidity, tight, pure fruit flavours of white peaches & pears. Classic, steely dry finish	25.95
<b>Sauvignon Blanc</b> OYSTER BAY <i>New Zealand '07</i> Bursting with ripe citrus, gooseberry & passion fruit flavours. Zesty, mouth-watering finish	5.75	22.95	<b>Viognier Reserve</b> DE GRAS, COLCHAGUA VALLEY <i>Chile '07</i> Packed with aromas of ripe tropical fruit and flowers. Rounded, succulent finish	19.50
<b>Chardonnay</b> LOUIS LATOUR, GRAND ARDECHE <i>France '04</i> Equal to many a fine Burgundy. Rich buttery flavours, good fruit structure, long flavoursome finish	5.95	23.95	<b>Sancerre</b> LE PETIT BROUX <i>France '06</i> Crisp & clean. Overt gooseberry flavour mingled with some exotic scents & great concentration of fruit	29.00
			<b>Pouilly Fumé</b> CHATEAU FAVRAY <i>France '05</i> Greatly scented with floral perfumes, balanced on the palate with a medium finish	30.00
			<b>Chardonnay</b> PLANETA <i>Italy '05</i> Big, rich & stylish. Delicious honeycomb & cinder toffee notes, cut through with a clean lemon and herb incisiveness. Nutty finish	33.00
			<b>Chablis 1er Cru Montmain</b> DOMAINE PICO RACE <i>France '05</i> Showing subtlety & breed together with a firm underlying richness. Well balanced with an intricate combination of fruit & acidity	34.95
			<b>Puligny Montrachet</b> DOMAINE ALAIN CHAVY <i>France '04</i> Barrel fermented in oak, bursting with ripe tropical fruit characters, balanced by a concentrated limey acidity and a long finish	40.00

THE MONTH OF WHITE

### WHITE WINES BY THE HALF BOTTLE

<b>Chablis</b> DOMAINE DE VAUROUX <i>France '05</i> Crisp, apple acidity, tight, pure fruit flavours of white peaches & pears. Classic, steely dry finish	13.95
<b>Sancerre</b> LE PETIT BROUX <i>France '06</i> Crisp & clean. Overt gooseberry flavour mingled with some exotic scents & great concentration of fruit	16.95
<b>Puligny Montrachet</b> DOMAINE ALAIN CHAVY <i>France '05</i> Barrel fermented in oak, bursting with ripe tropical fruit characters, balanced by a concentrated limey acidity and a long finish	23.00

### ROSÉ

	Glass	Bottle		Glass	Bottle
<b>Cabernet Sauvignon Rosé</b> MANDRA ROSSA <i>Italy '06</i> Deeply coloured with a wonderfully expressive nose. Lively medium body and balanced acidity. Fresh elegant finish	4.50	15.95	<b>Pinot Grigio Blush</b> VIA NOVA <i>Italy '06</i> Salmon pink in colour with hints of cranberries. Light, dry and crisp, with zingy citrus and fruity red berry flavours. Refreshing & very easy to drink	5.00	17.95
			<b>Sancerre Rosé</b> DOMINIQUE ROGER <i>France '06</i> Top quality rosé. Delicate and soft, with an elegant, red fruit character		26.00

### RED

	Glass	Bottle		Bottle
<b>Sangiovese</b> VIGNALI ROCCAMORA <i>Italy '06</i> Intense, ruby red colour, perfumed fragrance and a fresh and delicate flavour	3.95	13.95	<b>Chianti</b> GONFALONE, TRAMBUSTI <i>Italy '05</i> Bright red cherry aromas and a lovely savoury palate make this a great all rounder	18.95
<b>Merlot</b> MONTGRAS <i>Chile '06</i> Ripe raspberries and blackcurrants leading to a finish with good depth and soft tannins	4.50	15.25	<b>Château la Freynelle, Bordeaux</b> ENTRE DEUX MERS <i>France '05</i> Intense nose of spice, chocolate and plums. Well balanced with ripe, spicy fruit & savoury character. Long & elegant finish	22.50
<b>Montepulciano d'Abruzzo</b> BORGO THAUERO <i>Italy '06</i> Pleasant, silky mouth feel with black cherry aromas and flavours	4.50	15.95	<b>Fleurie</b> LOUIS TÊTE <i>France '06</i> Wonderfully perfumed with juicy, ripe sweetness, cherry and chocolate flavours and a raspberry finish, with a touch of spiciness	25.00
<b>Cabernet Sauvignon</b> DE GRAS <i>Chile '06</i> Hints of herbs & spicy blackcurrants. Soft tannins with lingering spicy berries and a firm finish	4.95	16.50	<b>Beaujolais Villages</b> CHATEAU DES ALOUETTES <i>France '06</i> Soft & juicy ripe plum type fruits. Crisp acidity, elegant & soft with bold ripe flavours	19.95
<b>Malbec</b> BODEGAS SANTA ANA <i>Argentina '07</i> Deep red colour with black fruit aromas. Medium body with soft, ripe blackcurrant flavours. Rounded and juicy finish	4.95	17.50	<b>Rioja Reserva</b> MARQUES DE LA CONCORDIA <i>Spain '03</i> Concentrated, intense and velvety rich, well balanced by firm acidity with a long, elegant finish	28.95
<b>Shiraz</b> WEIGHBRIDGE, PETER LEHMANN <i>Italy '05</i> Lovely aromas of plum fruit. Soft, fruit driven palate showing typical shiraz richness reined in by the soft, textured finish	5.00	18.75	<b>Chateaufneuf du Pape</b> DOMAINE CHANTE CIGALE <i>France '04</i> A real winter warmer. Wonderful nose of warm spices and dark fruits. Rich and ripe with layers of fruit and spice supported by fine tannins. Long lingering finish	35.00
<b>Rioja Crianza</b> MARQUES DE LA CONCORDIA <i>Spain '04</i> Ripe, crunchy blackberry fruit with a touch of earthiness, a touch of buttery oak and a dash of spice	5.50	19.95	<b>Pinot Noir</b> YERING STATION <i>Australia '04</i> Black cherry and plum with hints of spice and tar. Intensely rich and well balanced where red berries dominate flavours. Savoury, spicy finish	30.50
<b>Pinot Noir</b> VALMOISSINE LOUIS LATOUR <i>France '06</i> Bold, lively fruit aromas. Medium acidity, supple tannins and round structure all combine deliciously with floral flavours to create a suave, fine wine	6.00	24.95	<b>Cabernet Sauvignon</b> MAS LA PLANA, MIGUEL TORRES <i>Spain '03</i> Intense bouquet of cranberries, cherries & truffles, with an incense-like quality. Full, elegant and pronounced aftertaste, befitting a wine of this quality	39.00
			<b>Chateau Belgrave 5th Cru Classé</b> HAUT-MEDOC <i>France '00</i> Great finesse. Ripe fruit, excellent concentration, firm and balanced tannins and a long lingering, dry finish	41.00
			<b>Amarone della Valpolicella Classico</b> LE VIGNE <i>Italy '05</i> Stunningly rich, deeply coloured, full-bodied with a distinctive dried prune and damson nose	43.00
			<b>Gevrey Chambertin</b> DOMAINE LUCIEN BOILLOT <i>France '04</i> Full bodied, exceptionally complex with aromas of bacon, black cherries & liquorice. On the palate, balanced acidity, integrated oak with modest tannins.	50.00

THE MONTH OF RED

### RED WINES BY THE HALF BOTTLE

<b>Fleurie</b> LOUIS TÊTE <i>France '06</i> Wonderfully perfumed with juicy, ripe sweetness, cherry and chocolate flavours and a raspberry finish, with a touch of spiciness	13.50
<b>Pinot Noir</b> YERING STATION <i>Australia '04</i> Black cherry and plum with hints of spice and tar. Intensely rich & well balanced where red berries dominate flavours. Savoury, spicy finish	17.00
<b>Gevrey Chambertin</b> DOMAINE LUCIEN BOILLOT <i>France '01</i> Full bodied, exceptionally complex with aromas of bacon, black cherries & liquorice. On the palate, balanced acidity, integrated oak with modest tannins.	26.00

### SOFT

Mineral Water (33cl)	2.25
Mineral Water (75cl)	3.95
Fruit Juices & Soft Drinks	2.25
Coke & Diet Coke Bottle (33cl)	2.95
Freshly Squeezed Orange Juice	2.95
Freshly Pressed Apple Juice	2.95

BEERS et al			
<b>Peroni</b> (5.1% 330ml)	3.65	<b>Kronenbourg 1664</b> (1/2 pint) (5% 237ml)	1.95
<b>Becks</b> (5% 275ml)	3.65	<b>Leffe Blonde</b> (6.6% 330ml)	4.00
<b>Grolsch</b> (5% 300ml)	3.65	<b>Westons Organic Cider</b> (6.5% 500ml)	4.50
<b>Heineken</b> (5% 300ml)	3.65		