



BAR & GRILL

Pitted Olives (v) £5

Green olives marinated with chilli, garlic, lemon & olive oil

Bread Basket £4.45

Selection of artisan breads to share

STARTERS

Soup of the Day £5.50

Server will advise

Cold Mezze selection (v) £12

Hummus, Moutabel, Tabouleh & Pitta

Grilled King Prawns £12

Citrus beurre blanc, fresh chilli, garlic & coriander

Vegetable Samosa (v) £8

Tamarind sauce

Beetroot and Goats' Cheese Salad (v) £9

Apple, orange, leaves, smoked chilli jam & with a honey dressing

Chicken Karaage £8

Japanese style fried chicken & sweet chilli sauce

Burrata Salad (v) £10

Garlic & rosemary confit tomatoes, basil pesto, Dried balsamic & crispy breadcrumbs

Sesame Crusted Falafel (v) £10

Red pepper & feta salad with a spiced pomegranate dressing

Truffled Hummus (v) £10

Shaved fresh truffle & sautéed oyster mushroom with pitta bread

Chicken Caesar £12

Baby gem, sliced Cajun chicken, parmesan, croutons, cherry tomatoes & anchovies & a classic Caesar dressing

Vegetable Spring Rolls £6

Sweet chilli dip

Avocado Salad (v) £8

Chopped mixed leaves, avocado, tomatoes, cucumber, peppers & onion

MAINS

FINEST QUALITY GRASS-FED BEEF

Our beef comes from master butcher Aubrey Allen and is dry-aged for 28 days

8oz Rump Steak £24

Full of flavour, more texture than other cuts. Best cooked medium rare

8oz Fillet £30

Melts in the mouth. Best cooked medium rare

12oz Sirloin £30

Balanced flavour and tenderness. Best cooked medium rare

16oz T-Bone £34

Fillet & sirloin. Best cooked medium rare

24oz Prime Rib £49

On the bone ideal to share. Best cooked medium rare

8oz Rump Steak £24

Full of flavour, more texture than other cuts. Best cooked medium rare

Sauces £2

Peppercorn, cream & mushroom, red wine jus, garlic & chilli

Battered Cod & Thick Cut Chips £16

Buttered peas & tartare sauce

Escalope of Chicken £13

Panko breadcrumbs and lemon

Grilled Salmon Fillet £18

Citrus beurre blanc

Whole Dover Sole £37

Grilled or Meuniere

Grilled Seabass Fillet £20

Lemon butter, fresh red & green chilli, garlic & coriander

King Prawn Chilli & Lime Spaghetti £17

Fresh lime & basil

Chicken & Forest Mushroom Penne £15

Creamy mushroom sauce & parmesan

Crab Spaghetti £18

Fresh picked white crab meat, cream, cherry tomatoes, garlic & chilli

Biryani

A very aromatic dish treated with mixed spices and stir-fried with basmati rice. Served with raita

Vegetable £12

Lamb £18

Chicken £15

King Prawn £18

Middle Eastern Mixed Grill Platter £50

Spicy lamb kebabs, marinated chicken, lamb chops, cold mezze selection, Arabic salad & pitta breads. Great to share

Shish Tauok £17

Grilled garlic, lemon & tomato lemon & marinated chicken garlic with Arabic salad & pitta bread

Farrouj Musahub £15

Marinated boneless baby chicken, Arabic salad & pitta bread

Grilled Lamb Cutlets £26

Sautéed potatoes, mint sauce

The Palm Beach Burger £15

8oz burger, gherkins, tomato, lettuce, onion rings & cheese served in a toasted Brioche bun with French fries

SIDES £4.50

Basmati Rice

French Fries

Thick Cut Chips

Creamy Mashed Potato

Tender Stem Broccoli

Pan-fried Button Mushrooms

Spinach with Garlic

French Beans with Sautéed Shallots

Sautéed Potatoes

Buttered Carrots

Mixed leaf Salad £5.50

Greek Salad £6.50

(v) Vegetarian. (n) Contains nuts or nut additives. For special dietary requirements or allergies, please ask the manager for the ingredients used. A discretionary 12.5% service charge will be added. All prices are inclusive of V.A.T.



BAR & GRILL

CHAMPAGNES

	15cl	75cl
Taittinger Brut Réserve NV	£12	£55
Louis Roederer 'Brut Premier' NV		£90
Bollinger 'La Grand Année' Brut 2007		£180
Ruinart Blanc de Blanc NV		£135
Dom Pérignon Brut 2009		£260
Louis Roederer Cristal Brut 2008		£325
Taittinger Prestige Brut Rosé	£15	£70
Laurent-Perrier Cuvée Rosé Brut NV	£26	£120
Ruinart Brut NV Rosé		£140
Perrier-Joët 'Belle Epoque' Rosé Vintage 2006		£400
Dom Pérignon Brut Rosé 2005		£750
Louis Roederer Cristal Rosé Vintage 2009		£950

WHITE WINES

	17.5cl	75cl
Les Trois Chevaliers AOP St Mont Blanc 2016	£7.50	£32
Alois Lageder Pinot Grigio Dolomiti IGT 2017	£10	£40
Cies Albarino Rodrigo Mendez Rias Baixas 2017		£46
Craggy Range Te Muna Sauvignon Blanc 2017	£11	£47
Morgassi Superiore Volo Gavi del Comune di Gavi DOCG 2016		£49
Jean Defaix Chablis 2017	£50	
Pouilly-Fume Domaine Alphonse Mellot 2017 (Organic)	£14	£60
Cloudy Bay Sauvignon Blanc 2017		£70
Domaine Vincent Latour Meursault		£110

MAGNUMS

	150cl
Bollinger Special Cuvée Brut NV	£195
Laurent-Pierre Cuvée Rosé	£240
Perrier-Jouët Belle Epoque Brut	£550

ROSÉ WINES

	17.5cl	75cl
Vivanco Rioja Rosado 2017	£7	£28
Côtes de Provence Rosé, Mirabeau Pure 2017	£11	£45
Château La Coste, Rosé d'une Nuit Coteaux d'Aix En Provence 2017 (Organic)		£49

JEROBOAM

	300cl
Taittinger Brut Réserve NV	£375

RED WINES

	17.5cl	75cl
Xanadu Exmoor Cabernet Sauvignon 2014	£7.50	£32
Côtes du Rhône Rouge Haut De Brun Alain Jaume 2016 (Organic)		£36
Marques De Riscal Reserva 2012	£10	£45
Château Cissac, Haut-Médoc 2013	£13	£55
Ama Chianti Classico, Castello di Ama 2015		£60
Châteauneuf du Pape Château La Nerthe, France 2014	£19	£85
Nuit St George Domaine Faiveley 2015		£93
Caro Cabernet Sauvignon Malbec 2014		£104
Château Talbot 4ème Cru Classé 1996		£215