

Aperitif

Nyetimber Classic Cuvee Brut 12.75

English sparkling wine. Creamy and rich with notes of brioche, honey, almond and a refreshing citrus twist

Cocktails

The Palmerston Negroni 9.00

Blackberry Bourbon Smash 9.00

Nibbles

Grilled purple sprouting broccoli with anchovy and chilli dip 4.50

Padron peppers 4.50

Grilled mutton tacos with radish and scotch bonnet salsa 6.00

Best served with a bottle of Inedit malt & wheat beer or Daura Damm gluten free lager crafted by Ferran Adria 4.50



THE
Palmerston

Spring minestrone 7.00

Homemade tagliatelle with palourde clams, garlic, parsley and white wine 10.00

Wye valley English asparagus with poached Arlington white egg and hollandaise sauce 11.00

Saute octopus with broad beans, English asparagus, samphire and mojo verde 9.50

Damson smoked Galloway featherblade beef with pickled cabbage and fennel 9.50

Roast guinea fowl with confit leg, tarragon mayonnaise, peas, broad beans and radish 8.50

Mussels with cider cream sauce, parsley and grilled bread 9.00

Pork & pistachio terrine with toast and piccalilli 8.50

Brixham razor clams with sauce vierge, peas and grilled lemon 9.50

Grilled 32 day aged Galloway rib eye steak with new seasons wet garlic and wild garlic butter, French beans and chips 24.00 *Enjoy with 125ml glass of **Cuvee Prestige 2014, Domaine Hauterive, Cahors** is the original birthplace of the famous Malbec grape deep and soft textured wine with dark fruits and a hint of cedar. Matured in oak barrel, this is 100% Malbec 6.00*

English rose veal escalope with manchego cured ham, heritage tomatoes, thyme and sherry sauce 21.00

Roast Barbary duck breast with braised baby gem, Madeira, Alsace bacon, new seasons peas and mint 19.50

Grilled Herdwick mutton T-bone chops with artichoke vignole, peas, broad beans, basil and aioli 21.50

Fillet of Norwegian Skrei cod with peas, asparagus, tomato, prosecco and chive butter sauce 19.50

Whole roast bream with white wine, palourde clams, monksbeard and sea purslane 20.00

Norfolk asparagus and sauté king oyster mushroom with new seasons pea & mint puree, Payoyo cheese, garlic, parsley and pea shoots 16.50

Chips 3.25 - Minted new potatoes 4.00 - Jersey royals 4.50

Green salad 3.50 - Endive salad with mustard dressing 4.00

French beans 3.50 - Tomato and shallot salad 4.00 - Extra bread 2.50



15% discount for early dinner!

The Palmerston is now open from 6pm every day for dinner, 15% discount applies to food and drink orders taken from 6-7pm

A discretionary service charge of 12.5% will be added to your bill

Chef - Jamie Younger / James Donnelly

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Please note that some dishes may contain nuts or traces of nuts, lacto or gluten. Fish dishes may contain small bones. If you have any allergies please make a member of our staff aware.
