

Aperitifs

Palmerston homemade Pimms
7.50 jug 19.00
Frose (frozen rose slush) 7.50

Cocktails

Bourbon Negroni 9.50
Palmercello 9.00
Cherry Vodka Sour 10.00



THE
Palmerston

Brick House Bakery bread and butter 1.00 per head

White gazpacho Andaluz with medjool dates and marjoram 7.50

Sauté spinach with Pedro Ximenez sherry vinaigrette, raisins, pinenuts, croutons and manchego 8.50

Dry aged venison carpaccio with black figs, fig leaf oil, rocket and parmesan 9.50

Burrata with heritage tomatoes, confit plum tomatoes, dill and wholemeal toast 9.50

Baked Cornish sardines with fennel, orange and dill crumbs 8.50

Deep fried veal sweetbreads with poached lambs tongue, grilled piquillo pepper and aioli 9.50

Roast spatchcocked quail with pomegranate, molasses, olive oil and pickled red onion 9.75

Homemade brawn with sauce gribiche and toast 7.75

Roast rump of 35 day aged Galloway beef with Yorkshire pudding; gravy 17.50

*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***

Roast saddle of Herdwick lamb with rosemary and black olive stuffing; gravy 16.50

Pork ribeye with tempura rock oysters, apple & radish salad and chardonnay vinegar sauce 18.00

Fillet of Cornish Pollock with grilled corn, sea aster and tomato relish, braised rainbow chard 19.50

Fillet of Cornish Plaice with pea, gordal reina olive and chive buttermilk sauce; cavalo nero and boquerones 19.50

Heritage tomato, hazelnut & wasabi mascarpone tarte fine with sherry pickled onions, chives and tarragon 16.00

Chips 3.25 - Minted Cornish new potatoes 4.50

Green salad 3.50 - Endive salad with mustard dressing 4.00

Summer greens with confit garlic 3.50 - Tomato and shallot salad 4.00



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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 /thepalmerston
 @thepalmerston
thepalmerston.co.uk

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.
