

## 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

Arrancini balls with mozzarella and wild garlic pesto 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

Buffalo mozzarella with salt baked beetroots, heritage tomato, marjoram and balsamic vinegar 9.50

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

Tuna tartare with soy & sesame dressing, avocado, coriander and croutons 9.50

Salame Toscana with beetroot remoulade 8.50

Grilled 32 day aged Galloway rib eye steak with heritage tomato, caper and marjoram butter, spring greens 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 mahon cheese, cured ham, heritage tomatoes, thyme and sherry sauce 21.00

Roast Barbary duck breast with burnt baby gem lettuce, Madeira sauce and crisp bacon; sour cream, parmesan and mustard seed dressing 19.50

Lake District farmers mixed lamb & mutton grill with paloise sauce and straw potato 22.00  
(kidney, breast, T-bone chop, spiced sausage)

Fillet of Cornish hake with heritage tomato and dill salad; beer battered scallop and prawn stuffed courgette flower 20.50

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

Baked Wye Valley asparagus & Berkswell ewes cheese pancake with garlic cream, slow roast tomatoes, thyme and sherry crumbs 17.00

Chips 3.25 - Jersey royals 4.50

Green salad 3.50 - Endive salad with mustard dressing 4.00

Spring greens 3.50 - Tomato and shallot salad 4.00 - Extra bread 2.50

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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.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.

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