



# PALMERS

RESTAURANT

## Tasting Menu

Served Friday - Saturday 6-8pm

All members of the table must dine from the tasting menu

Fresh Homemade Bread, Whipped Butter & Canapés

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Amuse Bouche of The Day

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Chicken Liver Parfait, Brioche, Blood Orange, Sorrel & Earl Grey Tea

Ice Cider "Claim", Brannland, 2018, Uppsala, Sweden

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Pan Roast Scottish King Scallops, Seaweed, Celeriac, Pork Belly, Apple & Truffle

Sancerre Blanc, "Silex", Paul Thomas, 2019, Loire, France

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Roast Dales Lamb Rump, Fondant Potato, Broccoli Two Ways, Semi Dried Tomato,

Goat's Cheese, Roast Garlic Jus

Rioja Crianza, Cune Vina Real, 2018, Rioja, Spain (V)

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Raspberry & Sorrel Sorbet

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Chocolate & Dulce De Leche Tartlet, Hazelnut & Tonka Bean Ice Cream

Rutherglen Muscat, Campbells, NV, Victoria, Australia

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Coffee and Petit Fours

£85 Per Person

Matching Wine Flight ~ add £40 Per Person

If you have any specific requests, allergies, or intolerances, please ask a member of staff before ordering who will be able to provide you with more information.