



PALMERS

RESTAURANT

A La Carte Menu

Served Wednesday - Saturday 6-8pm

Homemade Bread & Flavoured Butter While you Order

To Start...

- Soup Du Jour, Garnish, Homemade Bread ~ £7.95 (V) (Gluten Free Available)
Native Lobster, Smoked Trout & Garden Herb Raviolo, Pesto, Shellfish Bisque~ £14.95
Pan Roast Wood Pigeon Breast, Potato Rösti, Red Cabbage, Puffed Barley, Ale Jus ~ £12.95
Chicken Liver Parfait, Truffle & Chicken Butter, Girolle, Apricot, Shallot & Brioche~ £11.95
Courgette & Goat's Cheese 'Cannelloni', Red Pepper, Black Olive, Tomato & Basil ~ £10.95 (GF) (V)

To Follow...

- Heather Honey & Sloe Gin Glazed Duck Breast, Crispy Duck Leg, Duck Fat Potatoes, Celeriac, Walnut Ketchup, Cherry, Sloe Gin Jus ~ £29.95 (GF)
Parma Ham Wrapped Monkfish, Puy Lentils, Pancetta, Clam & Chive Broth ~ £26.95 (GF)
Palmer's Signature Dish; Pork, Apricot & Black Pudding Wellington, Caramelised Onion & Sage Puree, Roast Granny Smith, Cabbage & Bacon, Crackling, Cider & Grain Mustard Jus ~ £36.95
Potato Gnocchi, Sautéed Wild Mushrooms, Mushroom & Thyme Velouté, Sunflower Seeds, Pecorino ~ £19.95 (V)
Pan Roast Guinea Fowl Supreme, Fondant Potato, Beetroot Textures, Cavalo Nero, Madeira & Thyme Jus~ £24.95 (GF)
8oz Aberdeen Angus Rib-Eye Steak, Confit Mushroom, Garlic & Thyme Tomatoes, Triple Cooked Chips, Rocket, Sun Blush Tomato & Pickled Red Onion Salad, Peppercorn Sauce ~ £34.95 (GF)

To Finish...

- Palmer's Bar; Dark Chocolate, Caramel & Peanut, Cocoa, Hazelnut & Tonka Bean Ice Cream ~ £9.50
'The Palmer's PBJ'; Vanilla Panna Cotta Raspberry Jam, Salted Peanut & Bacon Popcorn, Caramelised Sourdough, Raspberry Sorbet ~ £9.50
Palmer's Sticky Toffee Pudding, Poached Pear, Butterscotch, Jersey Milk Ice Cream ~ £8.50
Coffe & Pistachio Mille-Feuille, Apple Curd, Isomalt Shards~ £9.50
British Cheeseboard, Choice of 3, 5 or All Cheeses From Cheese Menu; Served with Celery, Frozen Grapes, House Chutney, Quince Paste, Cheese Biscuits ~
Three Cheese £9.95 / 5 Cheese £14.95 / All Cheeses £22.95