



THE PALM COURT

Drawing inspiration from Charles Baker's two books
"Jigger, Beaker and Glass" and the culinary focused "Knife,
Fork and Spoon" that bring to life recipes from across the Empire,
this menu celebrates and recreates the golden era of travel.

SIGNATURE COCKTAILS

Step into the golden age of glamour, where every cocktail tells a story of refinement and allure. Inspired by all things Art Deco – bold lines, soft lights, and endless elegance – our creations blend classic craftsmanship with modern artistry. Raise a glass to timeless indulgence and the beauty of a well-made drink.

The Deco Fizz £17

Edinburgh Raspberry Gin, Plum & Mixed Berry Cordial, Champagne

The Golden Hour Punch £18

Camus VSOP, Apricot & Peach Liqueur, Pineapple, Lemon Juice

The Velvet Muse £19

Dutch Barn Vodka, St. Germain, Italicus, Lychee, Lime

Midnight Bloom £19

Passionfruit Black Tea Infused Brugal 1888 Rum,
Elderflower Cordial, Chilli Tincture, Champagne

The Emerald Martini £19

Chive & Mint Infused Arbikie Nadar Gin, Cucumber-Infused Lillet

Mayfair Confidential £20

Truffle-infused Delilah's Gin, passion fruit,
earl grey syrup, Vetiver.

The Malted Old Fashioned £20

Unique homemade malt ale cordial, Bulleit Rye and
Angostura orange bitters.

Shepherd Secrets £25

Mezcal, homemade Lapsang and Sage cordial & Black pepper bitter.

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ALCOHOL-FREE SELECTION

Elegant & Luxury Sips – No Alcohol, All Indulgence

ARTISAN SPIRIT-FREE BLENDS

Rebel's Sour	£12.50
Rebel 0.0% Sweet Amaretti, Lemon Juice, Orgeat, Foamer	
Berry Smash	£12.50
Everleaf Mountain, Plum & Mixed Berry Cordial, Mediterranean Tonic	
Rebel's Delight	£12.50
Rebel 0.0% Dolce Spritz, Kumquat Cordial, Bemuse Pomona Sparkling	

SAICHO SPARKLING TEA 0%

	Glass 125ml	Bottle 750ml
Darjeeling	£10	£35
Jasmine	£10	£35
Hojicha	£10	£35

BEMUSE SPARKLING HONEY WINE 0.5%

Pomona Ginger & Cardamon	£7.50
Calluna Tarragon & Basil	£7.50

REBEL 0.0%

Dolce Spritz	£8.50
Bittersweet orange, rhubarb, and citrus with subtle spice and a lightly peppery finish	
Sweet Amaretti	£8.50
Creamy and nutty with notes of marzipan, vanilla, and cherry, followed by a warm, lingering spice	

EVERLEAF 0%

Forest	£8.50
Saffron, vanilla, and orange blossom for a complex, bittersweet profile	
Marine	£8.50
Bergamot, kelp, and sea buckthorn for a crisp, refreshing taste	
Mountain	£8.50
Strawberry, cherry blossom, and rosehip for a vibrant, aromatic blend	

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CHAMPAGNES

	Glass 125ml	Bottle 750ml
BRUT		
Pommery Brut Royal, NV	£20	£95
Veuve Clicquot Yellow Label, NV		£110
R de Ruinart Brut, NV		£165
ROSÉ BRUT		
Moët and Chandon Imperial Rosé, NV	£21	£110
Perrier-Jouet Blason Rosé Brut		£120
R de Ruinart Brut Rosé, NV		£185
PREMIUMS		
Pommery Blanc de Noirs Apanage Elegant, with rich notes of red berries, brioche, and refined creamy finish.		£180
Ruinart Blanc de Blancs Notes of ripe citrus balanced light bitterness of citron and white grapefruit.	£35	£200
Bollinger Special Cuvée Brut NV Full bodied and complex with great finesse and style.		£200
Cuvée Louise Pommery 2006 Vintage Champagne Pure and extremely linear and lively. Sophisticated and thought-provoking.		£280
Dom Pérignon Aromas of classic toasted notes that provide a rounded finish.		£380
Krug Grande Cuvée, NV The palate is dominated by honey and nuts with graceful acidity and a long finish.		£390
Louis Roederer Cristal Elegance and purity, champagne at its finest.		£430
SPARKLING WINE		
Louis Pommery, England	£15	£75
Louis Pommery Rosé, England	£15	£75

WINE

	Glass 125ml	Bottle 750ml
WHITE		
Luis Felipe Edwards Gran Reserva Chardonnay, Chile	£11	£44
Segul Fusion, Chardonnay, Israel Glass	£12	£45
Vinuva Organic Pinot Grigio, Terre Siciliane, Italy	£13	£48
Dashwood Sauvignon Blanc, Marlborough, New Zealand	£14	£52
Famille Descombe Chablis, Burgundy, France	£16	£60
Chablis Premier Cru Montmain, J. Moreau et Fils		£70
Lincourt Rancho Santa Rosa Chardonnay, Santa Rita Hills, USA		£85
Sancerre La Grande Chatelaine de Joseph Mellot, France		£110
Gérard Bertrand Organic Cigalus Blanc, France		£110
Puligny-Montrachet, Remoissenet Père et Fils, France		£175
ROSÉ		
Château D'Esclans Whispering Angel Rose, France	£16	£65
Château D'Esclans 'Rock Angel' Rosé, Côtes de Provence, France	£19	£80
RED		
Granfort Merlot, Pays d'Oc, France	£11	£44
Segul Fusion, Merlot, Israel Glass	£12	£45
Perica Vina Olagosa Rioja Reserva, Spain	£13	£56
Catena Appellation Vista Flores Malbec, Argentina	£15	£60
Errazuriz Wild Ferment Pinot Noir, Casablanca Valley, Chile	£16	£65
Banshee Cabernet Sauvignon, Sonoma County, USA		£80
By Clinet, Pomerol, France		£130
Châteauneuf-du-Pape, La Bernardine, M Chapoutier, France		£150
Nuit-Saint-Georges 1er Cru Les Damodes Remoissenet Père and Fils, France		£200
Chateau Musar, Lebanon		£205
Château d'Issan, Cru Classé Margaux, France		£210
Robert Mondavi To Kalon Cabernet Sauvignon 2017, Oakville Napa Valley		£250

125ml available on request

BREAKFAST

Served From 9am - 12pm

Full English Breakfast [1083 KCal] Eggs cooked your style, Hash Brown, Tomato, Bacon, Sausage	[g] [e] [sd]	£20
Three Egg Omelette (add Pepper, Tomato, Cheese, Onions, Mushrooms) [255 KCal]	[m] [e]	£12
Smoked Salmon & Scrambled Eggs, Crumpets [500 KCal]	[e] [m] [f] [g]	£16
Eggs Benedict, Toasted Muffin, English Ham, Hollandaise Sauce [464 KCal] May contain [tr] [p] [ss] [s]	[sd] [e] [c] [m] [g]	£14.50
Crushed Spiced Avocado, Poached Eggs, on Sourdough, Olive Oil [914 KCal] May contain [m] [tr] [p] [ss] [s] [sd]	[e] [g] [c]	£15.50
Foul Madamas [500 KCal] A Lebanese Breakfast, Fava Beans, Crushed Garlic & Pitta Bread	[g] [sd] [ss]	£15.50
Porridge & Dry Fruit, Almond Milk [568 KCal]	[g] [tr] [sd]	£8
Belgian Waffles, Seasonal Berries & Maple Syrup [464 KCal]	[s] [tr] [g] [m] [e]	£11
Selection of Freshly Baked Pastry [416 KCal] Danish Pastries, Chocolate Twist, Croissant & Muffin May contain [mu] [tr] [ss] [s]	[g] [e] [m]	£11
Toasted White & Brown Bread [713 KCal] (gluten free option available) Served with Unsalted Butter & Preserves	[g] [m]	£5
Greek Yogurt, Seasonal Berries, Honey & Granola [337 KCal]	[ss] [p] [m] [g] [tr]	£9
Seasonal Berries & Low Fat Yogurt [106 KCal]	[m]	£8.50
Bircher Muesli [389 KCal] May contain [c] [mu] [ss] [s] [sd] [mo]	[m] [g] [tr]	£7.50

SELECTION OF HOT BEVERAGES

Espresso	£5
Double Espresso	£6.50
Caffè Latte	£7
Cappuccino	£7
Americano	£7
Classic Tea	£7
Hot Chocolate	£7

JUICE

Fresh Orange [110 KCal] [sd], Apple [122 KCal] [sd] or Grapefruit [112 KCal] [sd]	£7
Pineapple [137 KCal] [sd], Tomato [47 KCal] [sd] or Cranberry [50 KCal] [sd]	£6

SOFT DRINKS

SMOOTHIE

Homemade Banana & Berries [147 KCal] [m]	£9
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Allergens:

[p] Peanuts, [tr] Treenuts, [l] Lupin, [m] Milk, [e] Eggs, [f] Fish, [mo] Molluscs, [cr] Crustaceans, [s] Soya,
[g] Gluten, [ss] Sesame Seeds, [c] Celery, [mu] Mustard, [sd] Sulphur Dioxide

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ALL DAY MENU

Served From 12pm - 10pm

Porcini Mushroom Soup (V) [333 KCal] Bread & Parmesan Cheese	[c] [g] [m] [s]	£9
Pop Corn Chicken, Sweet Chilli [257 KCal]	[mo] [sd] [cr] [g] [m] [s]	£9.50
Pear, Gorgonzola & Walnut Salad (V) [541 KCal] Mixed Salad, Poach Pear, Walnuts, Gorgonzola	[m] [sd] [tr]	£16.50
Crispy Salad, Grilled Chicken, Crisp Wonton, Sesame, Soy & Mustard Dressing [761 KCal]	[g] [s] [ss]	£21
Cornish Dressed Crab, Lemon Mayonnaise [658 KCal]	[e] [cr]	£26
Palm Court Seafood Cocktail 'Silver Coupe' [199 KCal]	[c] [g] [cr] [e] [f] [sd]	£18
'John Ross' Smoked Salmon, Crème Fraiche, Chives & Blinis [276 KCal]	[g] [e] [f] [m]	£19

Poké Avocado, Sushi Rice, Edamame Beans, Soy & Chilli Add Tuna for £6.00 or Chicken for £5.00 [399 KCal]	[f] [g] [s] [mu]	£16
Butter Chicken Curry, Jeera Rice, Raita, Khampur Salad [1079 KCal] May contain [p]	[g] [m] [tr]	£27
Dry Aged Beef Burger, Gruyere, Smoked Bacon, Onion, Triple Cooked Chips [1012 KCal] May contain [c] [e] [mo] [mu] [ss] [s]	[m] [sd] [g]	£23
Grilled Sirloin Steak, Portobello Mushroom, Cherry Tomato [820 KCal]	[m] [e] [sd]	£39
Beyond Meat Burger, Relish, Mushroom, Tomato, Triple Cooked Chips (VG) [668 KCal] May contain [e] [m] [mo] [tr] [p] [ss] [s]	[g] [sd] [mu]	£19
Lemon Sole Goujons, Chips, Gribiche & Lemon [481 KCal]	[g] [e] [f] [mu] [sd]	£24
Dover Sole [520 KCal]	[f]	£44
Spaghetti Carbonara, Guanciale, Pecorino [521 KCal]	[sd] [g] [m] [e]	£24
Grilled Chicken Breast or Diced Tuna	[f]	£10

SIDES: French Fries [165 KCal] [sd] [g], Mixed Leaves [15 KCal] [sd], New Potatoes [99 KCal] [sd], £6.50
Tenderstem Broccoli [88 KCal] [c] [sd], Sweet Potato Fries [272 KCal] [g]

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SANDWICHES

The Palm Court Club Sandwich [712 KCal] Hen's Egg, Smoked Chicken & Crispy Bacon	[m] [g] [e] [s]	£22
Croque Madame, Fried "Clarence Court" Egg & Truffle [1258 KCal]	[m] [g] [e] [mu]	£19
The Palm Court Vegetarian Club (V) [520 KCal] Hen's Egg, Tomato & Lettuce	[m] [g] [e] [s]	£18
Crushed Spiced Avocado, Poached Eggs on Sourdough [914 KCal] May contain [m] [tr] [p] [ss] [s] [sd]	[e] [g] [c]	£15.50

DESSERTS

Oakchurch Strawberry Cheesecake [348 KCal]	[g] [e] [m] [sd]	£12
Chocolate & Almond Dy-No-Mite [490 KCal] May contain [g] [e] [s]	[m] [tr] [ss]	£13
1987 Victoria Jam & Jubilee [198 KCal] May contain [tr] [s]	[g] [e] [m]	£12
Seasonal Fresh Fruit Tart [201 KCal]	[g] [e] [m]	£10
Selection of Gelatos & Sorbets [235 KCal]	[e] [m] [s] [sd]	£10

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BEER

Bottled Beers 33cl £7.50

Smith and Whistle Lager

London, England

A homage to British and European lager traditions. Perfumed aromas, hints of peach and lemon skin, delicate champagne like bubbles, a creamy mouthfeel, and a crisp finish.

4.5% Alc.

Cobra Lager

India

Cobra uses a traditional blend of ingredients to create a smooth and less gassy beer quite like no others.

4.5% Alc.

Hiver Amber Beer

London, England

With toasted malts on the palate. This beer is fermented with late season blossom honey to complement the rich bitter-sweet character.

4.5% Alc.

Portobello Pilsner

London, England

Fully rounded flavour is achieved through long, cold fermentation and maturation with specially selected yeast.

4.6% Alc.

Brewdog Punk AF

Punk AF IPA has all the attitude, all the flavour, but none of the alcohol. Juicy tropical fruit mixes it up with grassy and pine notes. All sitting on a solid malt bassline.

0.5% Alc.

Curious Apple Cider

Chapel Down, Tenterden, England

All fruit is hand-picked and fermented using wine yeast to preserve their aromatic, delicate, crisp flavour.

5.2% Alc

SPIRITS

VODKA

Absolut Elyx	£13
Sauvelle	£13
Arbikie Chilli Vodka	£13.50
Konik's Tail	£13.50
Dutch Barn	£13.50
Dutch Barn Cherry	£13.50
Belvedere Organic Vodka	£14
Grey Goose	£14
Tito's Vodka	£14
Beluga Gold Line	£30

GIN

Park Lane Gin	£13
Plymouth	£13
Arbikie Nadar Gin	£13.50
Bombay Sapphire	£13.50
Edinburgh Raspberry Gin	£13.50
Aviation	£14
Beefeater 24	£14
Botanist Islay Dry	£14
Roku Gin	£14
Sipsmith	£14
Hendrick's	£14.50
Delilah's Gin	£15
Monkey 47	£16
Tanqueray No. Ten	£16
Renaissance	£16

MEZCAL

Corte Vestusto Espadin	£17
Bandida Black	£38
Bandida Blanco	£42

TEQUILA

Olmea Altos	£13
Teremana Blanco	£13.50
Patrón Silver	£16
Patrón Reposado	£18
Patrón Añejo	£20
Herradura Añejo	£20
Komos Añejo Cristalino	£28
Don Julio 1942	£45
Herradura Supreme	£68

RUM AND CACHAÇA

Chairman's Spiced	£13
Don Papa	£13
Plantation 3 Star	£13
Plantation Dark	£13
Plantation Pineapple	£13
Myers	£13
Sagatiba Pura Cachaça	£13
Brugal 1888	£14
Diplomatico Reserva Exclusiva	£16
Plantation XO	£18
Santa Terresa	£18
Ron Zacapa Centenario XO	£25

Please note that our standard measures are 50ml, spirits are also available in 25ml measures upon request.

Alcohol by volume: Gin 37.5% – 50% | Vodka 37.5% – 50% | Rum 40% – 65%

WHISKY

SCOTCH WHISKY

Single Malt Whisky

Lowland

Auchentoshan Three Wood	£13
Auchentoshan American Oak	£14.50
Bladnoch Vinayà	£18
Bladnoch The Wave I - Master Distiller's Collection	£40

The Highland

Oban 14 year old	£20
Dalmore 12 year old	£15
Glenmorangie 12 year old	£14
Glenmorangie 18 year old	£30
Dalmore King Alexander III	£49

Speyside

Glenlivet Founder's Reserve	£13.50
Macallan 12 year old, Sherry Cask	£28
Macallan 18 year old, Sherry Oak	£72
Macallan 25 year old, Sherry Oak	£250
Macallan Time Space	£150
Tamdhu Cigar Malt IV	£75
Tamdhu 15 year old	£25

Island

Highland Park 12 year old	£14
Talisker 10 year old	£15

Islay

Lagavulin 16 year old	£15
Bruichladdich Port Charlotte	£16
Bowmore 12 year old	£14
Bowmore 15 year old	£19

BLENDED WHISKY

Chivas Regal 15 year old XV	£14
Johnnie Walker Black Label	£14
Johnnie Walker Blue Label	£54

AMERICAN WHISKEY

BOURBON and RYE

Bulleit	£13
Bulleit Rye	£13
Knob Creek	£13
Maker's Mark	£13
Wild Turkey 101	£13
Jack Daniel's Single Barrel	£13.75
Woodford Reserve	£13
Woodford Reserve Rye	£14
SirDavis	£18
Whistle Pig Rye 10 year old	£20

IRISH WHISKY

Jameson Black Barrel	£13.50
Redbreast 12 year old	£15

CANADIAN WHISKEY

Canadian Club	£13
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JAPANESE WHISKEY

Nikka From The Barrel	£16
Hakushu	£18
Hibiki Harmony	£24
Yamazaki Distiller's Reserve	£18
Yamazaki 12 year old	£30

Alcohol by volume: Whisky 40% – 55%

APERITIFS and DIGESTIVES

SHERRY

£9.50

Gonzalez Byass Elegante,
Fino

Gonzalez Byass Alfonso
Oloroso Seco

PORT

£11

Graham's 10 year old Tawny

Cockburn's Ruby Port

APERITIF

£11

Campari

Pernod

Pimm's

Amer Picon

Aperol

VERMOUTH

£9.50

Lillet Blanc

Noilly Prat Dry

Antica Formula Carpano

Carpona Punt e Mes

Azaline Saffron Vermouth

COGNAC

Martell VSOP Medallion
Cognac

£13

Martell XO

£25

Rémy Martin VSOP,
Mature Cask Finish

£14

Rémy Martin XO

£31

Camus VSOP Borderies

£13

Camus XO Borderies

£34

Hennessy XO

£32

Hennessy Paradis

£128

Louis XIII de Rémy Martin

£300

ARMAGNAC

£13

Baron de Sigognac VSOP

CALVADOS

£13

Père Magloire VSOP



Please note that our standard measures are 50ml, spirits are also available in 25ml measures upon request.

Port, Sherry and Vermouths are 70ml.

Alcohol by volume: Cognac 35% – 40%