



## CHAMPAGNE AND SPARKLING

CHANDON BRUT, ARGENTINA - 9.75/49.5

NYETIMBER CLASSIC CUVÉE, SUSSEX - 69

MOËT & CHANDON BRUT – 14.95/74

VEUVE CLICQUOT PONSARDIN BRUT - 102

MOËT & CHANDON BRUT ROSE – 17.5/110

LAURENT PERRIER BRUT ROSE – 125

DOM PERIGNON 2006 – 279

## MAGNUMS

MOËT & CHANDON BRUT - 190

LAURENT PERRIER BRUT ROSE - 290

## ROTTISERIE & GRILL

LANCASHIRE CHICKEN – 15/26  
half or whole marinated rotisserie  
Goosnargh farm Lancashire chicken,  
roast potatoes, spring greens garlic aioli

ANGUS FLAT IRON STEAK – 18.5  
green tomato & jalapeno salsa, fries

35 DAY AGED RIB-EYE ON THE BONE – 32  
(350g), garlic & herb butter, fries

WHIPPED CHICKPEA DIP,  
toasted focaccia – 7

BEETROOT CURED SCOTTISH SALMON – 11  
dill mayonnaise, turmeric pickled cucumber

PUGLIAN BURRATA - 10.5  
peas, mint, asparagus, pickled beetroot  
chardonnay dressing

CAESAR SALAD – 9.5  
baby gem, Berkswell, smoked anchovies,  
croutons (+ *grilled chicken breast 5*)

QUINOA & TOASTED SWEETCORN - 10  
little gem, smoked almonds, spring onion,  
radish, miso dressing

PAN FRIED SEABASS - 19  
chickpeas, chorizo, tomato chutney

GRILLED HALLOUMI SKEWERS – 16  
spiced couscous, yoghurt

SUFFOLK VALLEY LAMB CHOPS – 28.5  
green sauce, grilled lemon

GRILLED LOCH VAR SALMON FILLET – 17  
asparagus, hollandaise

## STARTERS

SALT & PEPPER SQUID – 8.5  
sweet chilli, lime

TORTILLA CHIPS & AVOCADO DIP - 7

## SALADS

SALAD NICOISE – 12  
baby new potatoes, green beans,  
tomatoes, black olives, gem, boiled egg

WATERMELON CARPACCIO – 9.5  
pomegranate, rocket, pickled cucumber,  
vinaigrette

## MAINS

FISH & CHIPS – 16.5  
battered haddock, crushed peas,  
tartar sauce, chips

ANGUS FLAT IRON STEAK – 18.5  
green tomato & jalapeno salsa, fries

GRILLED TIGER PRAWN SKEWERS – 16.5  
oriental noodle salad

SPINACH & RICOTTA RAVIOLI – 13  
broad beans, peas, parmesan, pesto

## SANDWICHES

BLUEBIRD CHEESEBURGER – 15  
cheese, gem lettuce, house sauce,  
pickles, chips

GLOUCESTERSHIRE OPEN  
SMOKED SALMON - 12  
avocado, crème fraiche, cress

NOCELLARA OLIVES - 3.5  
SMOKED ALMONDS – 3.5

WILD GARLIC ARANCINI – 5

CRISPY FRIED PRAWNS – 9  
black sesame, fermented chilli mayo

## SIDES

FRIES – 4.5  
sea salt

BUTTER LEAF – 4.5  
herb, hazelnut, mustard dressing

STEAMED SPINACH – 4.5  
garlic, olive oil

GREEN BEANS – 4.5  
honey mustard dressing

ROASTED POTATOES – 4.5  
rosemary, sea salt

## COCKTAILS

ALL 12

MEET ME AT 350  
Ketel One, raspberry puree, lime juice,  
coconut syrup

CANDY CAMPBELL  
Tanqueray gin, lychee liquor, caramel syrup,  
lemon juice, prosecco

TIKI 272  
Havana rum, Sailor Jerry rum, Orgeat,  
pineapple juice, lemon juice, Angostura

GRAPEFRUIT MARGERITA  
Altos tequila, Belvedere Grapefruit Pink  
Grapefruit, lime juice, Grenadine

DUTCH SUNSET  
Ketel One, Chambord, pineapple juice,  
lemon

CAIPIROSKA PASSION  
Absolut Vanilla, passion fruit, vanilla, lime

## DESSERTS

STICKY TOFFEE PUDDING - 7  
vanilla ice cream

BITTER CHOCOLATE & PECAN TART – 7  
Crème fraiche

BRAMLEY APPLE PIE – 7  
whipped cream

PINEAPPLE CARPACCIO – 7  
coconut sorbet, lime & passion fruit

ICE CREAM & SORBETS – per scoop 2.5  
chocolate, vanilla, raspberry, coconut

OAT, PECAN & CRANBERRY COOKIES (2) – 5  
cinnamon ice cream

2017 THE PALM BY WHISPERING ANGEL,  
ROSE DE PROVENCE, FRANCE  
£11/45