



Bar Menu

Cocktails

Aperol Spritz	£15	Mojito	£15
Aperol, soda water, topped up with Prosecco		Bacardi Superior Rum, lime juice, sugar syrup, topped with soda water	
Pornstar Martini	£15	Tommy Margarita	£15
Ciroc French Vanilla Vodka, Passoã, fresh passion fruit & shot of Prosecco		Patron Silver Tequila, Cointreau, lime juice, agave syrup	
Strawberry Daiquiri	£15	Espresso Martini	£15
Bacardi Superior Rum, strawberry purée, fresh lime juice		Absolut Vanilla Vodka, Kahlua, shot of espresso	

Wine

WHITE WINE	12.5cl	17.5cl	75cl
Mountain White, Thelema	£7	£10.5	£44
South Africa Western Cape			
Pinot Grigio Doc	£8.5	£11	£46
Colterenzio, Alto Adige, Italy			
Chablis Jean-Marc Brocard	£10.5	£16	£65
Burgundy, France			
Momo Sauvignon Blanc Organic	£9.5	£14	£60
Seresin Estate, New Zealand			
ROSE WINE			
Côtes de Provence Rosé	£7.25	£11	£45
Comte de Provence, La Vidaubanaise, France			
Whispering Angel Rose	£11	£17	£70
Chateau D’Esclans, France Provence			
Mountain Red Blend, Thelema	£7	£10.5	£44
South Africa Western Cape			
RED WINE			
Côtes du Rhône Rouge	£8	£11	£46
Rouge Haut De Brun Rhone, France (Organic)			
Bourgogne Pinot Noir	£11	£15	£60
Domaine Trapet, Burgundy, France			
Château La Croix Romane	£11.5	£16	£65
Lalande-de-Pomerol, Bordeaux, France			
Châteauneuf-du-Pape Rouge	£14	£25	£95
Domaine Chante Cigale, Rhone, France			

Champagne

	15cl	75cl
Laurent Perrier Brut Reserve nv	£18	£85
Laurent Perrier Nv Brut Cuvee Rosé	£29	£175

Small Plates

Burrata (v)	£14	Sesame Crusted Falafel (v)	£11
Heirloom tomatoes, fresh basil, olive oil, toasted sour dough		Minced chickpeas, spices, sesame seed, tahina	
Grilled King Prawns	£18	Salt & Pepper Prawns	£15
Fresh red & green chillies, garlic, coriander Lemon butter sauce		Wok fried prawns, chilli and sweet chilli sauce	
Beetroot Gravadlax	£12	The Palm Beach Salad (v)	£12
Dill yogurt dressing, lightly toasted sour dough		Mozzarella, Palm hearts, cherry tomatoes, cos lettuce, avocado, house vinaigrette	
Panko Crusted Fried Calamari	£12	Crispy Duck & Watermelon Salad (n)	£16
Pineapple & jalapeno salsa, lime aioli		Fresh watermelon, crispy duck confit, basil, mint & coriander leaves, cashew nuts with hoisin dressing	
Crispy Beijing Duck Roll	£10		
Hoisin sauce			

Sliders

All served with French fries

Classic Beef	£15	Crispy Chicken	£15	Halloumi (v)	£15
Beef patty, sliced cheese, gem lettuce, sliced plum tomato		Panko crusted chicken breast, sliced cheese, gem lettuce, sliced plum tomato		Grilled halloumi, avocado, gem lettuce, sliced plum tomato	

Main Courses

Escalope of Chicken	£17	Seafood Linguini	£20
Breaded escalope of chicken with classic Caesar, baby gem lettuce, parmesan, croutons, cherry tomatoes & anchovies with classic Caesar dressing		Salmon, king prawns, squid, mussels in a fresh tomato sauce	
Steak & Fries	£26	Penne Arrabbiata (v)	£12
Rib eye, chips, peppercorn sauce		Spicy tomato sauce, garlic, chilli & olive oil	
Farrouj Musahab	£15	Classic Fish & Chips	£15
Marinated boneless baby chicken, lemon & garlic with Arabic salad & warm pitta		Pea puree, homemade tartare sauce	
Chicken Shish Tauok	£15	Grilled Salmon	£20
Grilled chicken marinated with garlic, lemon, Arabic salad, hummus, aoili & warm pitta		Lemon butter, fresh red & green chillies, garlic & coriander	
Lamb Biryani	£18	Pan-Fried Sea Bass	£20
A very aromatic dish treated with mixed spices & stir-fried with basmati rice.Served with raita		Lemon butter, fresh red & green chillies, garlic & coriander	

Wraps

Shish Taouk	Falafel	Kofta & Hummus
Pitta Wrap	Pitta Wrap (v)	Pitta Wrap
£12	£12	£12
Tender pieces of chicken breast, herbs, spices, hummus, lettuce, tomato & cucumber	Crisp falafel with creamy hummus, lettuce, tomato & cucumber served in pitta bread	Tender minced lamb, herbs, spices, creamy hummus, lettuce, tomato & cucumber served in a pitta bread

Sides

Thick Cut Chips	£5	Asparagus	£5
French Fries	£5	Basmati Rice	£5
Creamy Mashed Potato	£5	Tender Stem Broccoli	£5
Panache Of Vegetables	£5		

Desserts

Sticky Toffee Pudding	£8	Selection of Ice Cream	£8
Caramel ice cream		Bourbon vanilla, Chocolate, Strawberry, Banana split, Caramel, Pistachio (n), Coconut, Cinnamon, Honeycomb	
Vanilla Creme Brûlée	£8	Selection of Sorbet	£8
Honeycomb ice cream		Passion fruit, Mango, Fresh lemon, Blood orange, Dark chocolate	
Fresh Mango & Pineapple	£8		

Hot Drinks

All £2

Flat white	Espresso
Americano	Double Espresso
Latte	Hot chocolate
Cappuccino	Selection of Twining’s Tea



(v) Vegetarian. (n) Contains nuts or nut additives.
For special dietary requirements or allergies, please ask the manager for the ingredients used.
For allergen and calorie information, please scan the QR code.
A discretionary 12.5% service charge will be added.
All prices are inclusive of V.A.T. Adults need around 2000 kcal a day.