

Bottomless BRUNCH £60 PER PERSON

3 COURSE BRUNCH WITH BOTTOMLESS ABSOLUT WILD BERRI PUNCH, BEER OR BUBBLES

Special Occasion?

UPGRADE YOUR BOTTOMLESS BRUNCH EXPERIENCE WITH FREE-FLOWING MOËT CHAMPAGNE +£35 PER PERSON

SHARING STARTER

NACHOS GF VE*

Corn tortilla chips, tomato salsa, guacamole, sour cream, nacho cheese, pickled pink onions

Mains

ROYALE MUFFIN

Smoked Scottish salmon, poached free-range eggs, to asted English muffin, hollandaise sauce $% \left({{\left[{{{\rm{S}}_{\rm{T}}} \right]}} \right)$

FLORENTINE MUFFIN v

Buttered spinach, portobello mushroom, poached free-range eggs, toasted English muffin, hollandaise sauce

BENEDICT MUFFIN

Wiltshire smoked ham, poached free-range eggs, to asted English muffin, hollandaise sauce $% \left({{{\left[{{{L_{\rm{B}}}} \right]}_{\rm{A}}}} \right)$

PALM HOUSE CHEESEBURGER

Dry aged double steak smash patties with cheese, burger sauce, shredded lettuce & pickle, served with fries + BACON 2.5

PLANT BURGER VE

Plant based patty, vegan applewood smoked cheese, crispy onions, garlic aioli, served with fries

FRENCH TOAST v

Brioche brûlée, cinnamon, crème fraiche, berries, seasonal compote

Deccent

BOTTOMLESS CHURROS

Cinnamon sugar served with dulce de leche & chocolate dipping sauce