

BREAKFAST MENU

BIG BREAKFASTS

Only served until 12.00

Start your day with a...

Full English Breakfast 12.50

Egg, bacon, baked beans, sausage, toast, tomato, mushroom, hash brown (1269kcal)

Full Vegetarian Breakfast 12.50

True veg sausage, baked beans, hash brown, tomato, mushroom, fried egg and toast (1269kcal)

Add 2x Halloumi Slice 3.50 (82kcal)

Toasted Sandwiches

Choose from White or Brown Bread

Cheese 4.25

Ham 4.25

Bacon 5.00

Sausage 5.00

True Veg Sausage (v) 5.00

Egg 4.25



Scan the QR code for allergen information

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STARTERS & LIGHT BITES

Mini Chicken Tacos (gf) Corn tortillas with shredded lettuce, tomato, avocado, onion and sour cream (262kcal)	8.95
Prawn Cocktail (gf) King Prawns in a rich cocktail sauce on a bed of shredded lettuce and cucumber (211kcal)	9.95
Chicken Wings Spicy chicken wings with BBQ Sauce (806kcal)	7.90
Calamari Panko-crusted calamari rings with a sweet chilli dipping sauce (405kcal)	7.90
Whitebait Lightly breaded whitebait served with tartare sauce (844kcal)	7.90
Chicken Goujons Southern fried served with sweet chilli dipping sauce (804kcal)	8.95
Giant Onion Rings (v) (802kcal)	7.90
Mozzarella Sticks (v) Deep fried in golden breadcrumbs, served with sweet chilli dipping sauce (606kcal)	5.50

SALADS

Greek Salad (v) (gf option) Feta cheese, olives, tomato, cucumber and onion with oregano dressing (495kcal)	14.20
Chicken Caesar (gf) Sliced chicken breast strips on a bed of crisp romaine leaves and tomato in a creamy Caesar dressing (803kcal)	16.25
Super Food Mambonito Salad (v) Avocado, azuki beans, black rice, lettuce, Chimichurri dressing (291 Kcal)	10.95
Super Food Kousama Salad (v) Freekeh, red lentils, black rice, chickpeas, roasted vegetables, lettuce, harissa dressing (243kcal)	10.95



Add Grilled Chicken or Halloumi for Extra 4.75

PALM COURT FAVOURITES

Nachos (gf) Tortilla chips topped with Cheddar cheese sauce with salsa, jalapeños, guacamole, and sour cream (1,139kcal)	11.95
Chicken Gyros Traditional Greek dish served warm with pitta bread, chips, salad bowl, tzatziki	15.95

(v) Vegetarian (vg) Vegan (gf) Gluten Free

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request.

BUILD YOUR OWN BURGER

Served with
LETTUCE & TOMATOES
8.95

DOUBLE UP add 4.00

BEEF (716kcal)

CHICKEN (792kcal) or **VEG** (795kcal)

ADD

Chips (579kcal)	2.95
Bacon (82kcal)	1.75
Cheese (101kcal)	1.50
Onion Ring (73kcal)	1.00
Gherkins (52kcal)	1.00

CHOOSE YOUR SAUCE 1.00

BURGER SAUCE (72kcal)

MAYONNAISE (101kcal)



CURRY

Chicken Tikka Masala Tikka marinated chicken breast in a creamy medium spiced tomato sauce with rice, garlic and coriander naan and mini poppadums (882kcal)	15.95
Sweet Potato, Chickpea & Spinach Curry (v) Chunky diced sweet potato, chickpeas, red peppers and spinach in a mildly spiced coconut creamy sauce with rice, garlic and coriander naan and mini poppadums (696kcal)	15.95

SIDES

Mushy Peas (89kcal)	2.75	Chips (579kcal)	2.95
Baked Beans (74kcal)	2.75	Side Salad (141kcal)	2.75
Garden Peas (89kcal)	2.75	Pickles: Gherkins, Onion, Egg (50kcal)	2.75



FROM THE SEA

Fishcakes Homemade fishcake served with freshly cut chips or salad and tartare sauce (1435kcal)	16.25
Wholetail Scampi The very British classic seaside dish, lightly bread crumbed and served with chips or salad and tartare sauce (1053kcal)	16.25
Fish & Chips (gf option) Choose from cod or haddock, coated in our famous crispy batter and served with freshly cut chips or salad and tartare sauce (1246kcal)	Cod 16.75 Haddock 16.75
Big Fish Celebration Meal Large prime fillet of cod served with freshly cut chips, salad bowl, mushy peas and tartare sauce (1808kcal) Add a glass of Prosecco (93kcal) 5.00 or a glass of Champagne 6.00	19.50
The Sea Food Platter Scampi, whitebait, fried prawns, calamari rings and fish goujons, served with freshly cut chips and a salad bowl (1561kcal)	24.95
Moules Marinière French classic seaside meal, made with steamed mussels in a white wine and cream sauce, shallots and parsley Served with chips or salad (2377kcal)	19.25

PASTA

Mushroom Ravioli (v) Sage and garlic butter with crispy sage (728kcal)	15.95
Spinach & Ricotta Tortelloni (v) Tomato and Mascarpone sauce (571kcal)	14.95
Chicken Penne Arrabbiata Rich, spicy tomato sauce, basil (682kcal)	15.95



DESSERTS All 7.95

Banoffee Pie Crunchy digestive biscuit base with a rich toffee sauce layered with slices of banana, topped with whipped cream and dusted with cocoa powder (339kcal)
Blood Orange Panna Tart A baked soft fluted pastry tart with a creamy blood orange panna cotta style filling finished with a blood orange glaze (381kcal)
Chocolate & Clementine Torte A chocolate brownie base with a chocolate and clementine mousse. Finished with a sprinkling of gold shimmer and cocoa nibs (333kcal)

