



THE
**Palm
House**

VICTORIA

- DRINKS -

- DRINKS -

Cocktails

ELDERFLOWER CHAMPAGNE PALOMA - 13

Olmeca Altos Reposado,
Elderflower Liqueur, Lemon,
Moët & Chandon Brut topped
with London Essence Pink
Grapefruit Soda

LAGOON MOJITO - 12.5

Ron Santiago de Cuba 8 Year
Old Rum, Midori, Lime, Sugar
& Blue Curacao Float

PEAR SOUR - 12

Crème de Poire, Eagle Rare,
Lemon, Sugar

CUBAN COOLER - 12.5

Ron Santiago de Cuba
Extra Anejo 11 Year Old
Rum, Aperol, Pineapple,
Passionfruit, Lime

PASSIONFRUIT MEZCALITA - 13

Del Maguey Mezcal Vida,
Triple Sec, Lime,
Passionfruit

SPICY LYCHEE MARTINI - 12

Absolut Vodka, Chilli Syrup,
Lychee, Lemon

COCONUT DAIQUIRI - 13

Malibu Coconut Rum, Lime,
Sugar

SONHO TROPICAL DAIQUIRI - 12

Ron Santiago de Cuba Anejo,
Lychee Liqueur, Lime,
Chilli, Mango

- CLASSICS -

MOJITO - 12.5

Ron Santiago De Cuba Carta
Blanca Rum, Lime, Sugar,
Mint, Soda

ESPRESSO MARTINI - 12.5

Absolut, Kahlúa, Espresso
Coffee

PALOMA - 13

Olmeca Altos Plata, Lime
Topped with London Essence
Pink Grapefruit Soda

NEGRONI - 12.5

Beefeater, Campari, Antica
Formula

PASSIONFRUIT MARTINI - 13

Absolut Vanilla, Passoa,
Passion Fruit, Lime,
Prosecco

MARGARITA - 12.5

Olmeca Altos Plata,
Triple Sec, Lime

OLD FASHIONED - 13

Buffalo Trace, Demerara
Sugar, Angostura Bitters

MAI TAI - 12.5

Ron Santiago De Cuba Carta
Blanca Rum, Ron Santiago
8 Year Old, Triple Sec,
Orgeat, Lime Juice

Sharing Cocktails

COCKTAIL SHARER FROM £35

Choose from

ELDERFLOWER CHAMPAGNE PALOMA / CUBAN COOLER /
CLASSIC PALOMA / MAI TAI / HUGO SPRITZ

- SPRITZERS -

APEROL SPRITZ - 12

Aperol, Prosecco & Soda

ROSE SPRITZ - 12

Lillet Rose, London Essence
Indian Tonic, Grapefruit

LIMONCELLO SPRITZ - 12

Limoncello di Capri,
Prosecco & Soda

HUGO SPRITZ - 12

Warner's Elderflower Gin,
Prosecco, Mint & Lime

LOUISIANA SPRITZ - 12

Southern Comfort, Lime,
Mint, Prosecco Topped with
Lemonade

- NON-ALCOHOLIC -

MORNING MARGARITA - 9

Almave Blue Agave, Lime,
Agave

MULLED NEGRONI - 9

Lyre's Italian Spritz,
Lyre's London Dry, Spiced
Red Berries

CRODINO NON ALC SPRITZ - 9

A refreshing alcohol-free
alternative to the popular
Aperol Spritz

Wine

- SPARKLING -

	125ml / Bottle / Magnum
PROSECCO SPUMANTE EXTRA DRY, CA' DI ALTE Veneto, Italy	8.5 / 38 / 79
PROSECCO ROSÉ, CA' DI ALTE Veneto, Italy	9 / 40
CLASSIC CUVÉE BRUT Rathfinny Wine Estate, Sussex, England	55
ROSÉ BRUT Rathfinny Wine Estate, Southern England	60
MOËT & CHANDON IMPERIAL BRUT Champagne, France	12.5 / 75 / 145
MOËT & CHANDON ROSÉ IMPÉRIAL Champagne, France	85
VEUVE CLIQUOT YELLOW LABEL BRUT Champagne, France	90
LAURENT-PERRIER CUVÉE ROSÉ Champagne, France	110

- WHITE -

	175ml / 250ml / Bottle
CUSTOZA BIANCO, CANTINA DI CUSTOZA Veneto, Italy	30
VOIGNIER, CHATEAU FONTARECHE Languedoc, France	8.25 / 11 / 33
PINOT GRIGIO 'TERRAPIENO', ALPHA ZETA Veneto, Italy	9.25 / 12.75 / 37
PICPOUL DE PINET, BARON DE BADASSIÈRE Languedoc, France	10 / 13.75 / 40
ALVARINHO ESCOLHA, QUINTA DE AZEVEDO Minho, Portugal	10.5 / 14.5 / 42
SAUVIGNON BLANC, FRAMINGHAM Marlborough, New Zealand	11.25 / 15.5 / 45
GAVI DI GAVI 'LUGARARA', LA GIUSTINIANA Piemonte, Italy	12 / 16.5 / 48
FIANO 'FI FI', S.C. PANNEL McLaren Vale, Australia	52
STELLENBOSCH CHARDONNAY Great Heart, South Africa	56
SANCERRE 'L'INDISCRÈTE', ANTHONY GIRARD Loire, France	62

- ROSÉ -

	175ml / 250ml / Bottle
ORGANIC ROSADO, FAMILIA CASTAÑO Murcia, Spain	8 / 11 / 32
VONDELING ROSÉ Western Cape, South Africa	35
LUBERON ROSÉ, FAMILLE PERRIN Southern Rhône, France	9.5 / 13.25 / 39
'CALALENTA' ROSATO, FANTINI Abruzzo, Italy	44
WHISPERING ANGEL CÔTES DE PROVENCE ROSÉ Chateau d'Esclans, France	12 / 16.5 / 48 Magnum 95 / Jeroboam 185

- RED -

	175ml / 250ml / Bottle
LISBOA TINTO, EVARISTO Portugal	30
NERO D'AVOLA/NERELLO MASCALESE, BORGO SELENE Sicily, Italy	8.25 / 11.5 / 33
FRAPPATO, MANDRAROSSA Sicily, Italy	9.25 / 12.75 / 33
MALBEC, AMALAYA, CALCHAQUÍ VALLEY Salta, Argentina	10.25 / 13.75 / 40
PINOT NOIR, THREE LIONS Great Southern, Western Australia	10.75 / 14.75 / 43
RIOJA RESERVA, IZADI Rioja, Spain	11.5 / 15.75 / 46
AGIORGITIKO, KANAKARIS Peloponnese, Greece	48
SYRAH 'WHOLE BUNCH', GABRIËLSKLOOF Cape South Coast, South Africa	50
FLEURIE 'INDIGÈNE', DOMAINE GRÉGOIRE HOPPENOT Beaujolais, France	55
CABERNET SAUVIGNON, TRUCHARD Napa, California, USA	62

Beer

- DRAUGHT -

CAMDEN HELLS - 6.95

Lager, Camden 4.6%

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GUINNESS - 7

Stout, Dublin 4.1%

-

STELLA ARTOIS - 6.75

Lager, Belgium 4.6%

-

CAMDEN EAZY - 7

IPA, Camden 5%

JUBEL - 7.1

Craft lager cut with peach,
London 4% **GF**

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MAHOU - 6.95

Lager, Spain 4.8%

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STONE & WOOD - 7.2

Pacific Pale Ale,
Australia 4.4%

- BOTTLES & CANS -

CORONA EXTRA - 6

Lager, Mexico 4.5%

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STELLA ARTOIS - 6

Lager,
Belgium - 4.8% **GF**

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PACIFICO - 5.95

Lager, Mexico - 4.5%

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MODELLO - 5.75

Lager, Mexico - 4.5%

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KOPPABERG - 6.55

Sweden - 4%
Strawberry & Lime / Mixed
Fruit

JUBEL - 6

Craft lager cut with
Grapefruit, London 4% **GF**

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GUINNESS - 6

Stout, Dublin 0.0%

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LUCKY SAINT - 5.75

Lager / IPA
Germany - 0.5%

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CORONA CERO - 5.75

Alcohol Free,
Lager, Mexico - 0%

- SOFTS -

Homemade Sodas

BY THE POOL - 4

Grilled Pineapple, Almond
Syrup, Lime, Soda

AVENIDA - 4

Guava, Lemon, Agave, London
Essence Grapefruit Soda

COCA COLA

Regular 3.5
Zero / Diet 3.25

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RED BULL - 3.5

Original / Sugar Free

LONDON ESSENCE - 3.75

Flavoured Sodas / Ginger
Beer / Ginger Ale / Lemonade

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EAGER SPARKLING - 3.75

Pink Grapefruit / Valencian
Orange / Cloudy Apple

- COFFEE -

COFFEE BEANS FROM UESHIMA, JAPAN

ESPRESSO

SINGLE 2.75 / DOUBLE 3.25

-

AMERICANO - 3.5

-

MACCHIATO

SINGLE 2.75 / DOUBLE 3.25

CAPPUCCINO - 3.75

-

FLAT WHITE - 3.75

-

LATTE - 3.75

-

MOCHA - 3.75

- TEA -

TEA SUPPLIED BY CAMELIA'S TEA HOUSE

ENGLISH BREAKFAST - 3.25

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EARL GREY - 3.25

-

SENGHA GREEN - 3.25

CHAMOMILE FLOWERS - 3.25

-

LEMON & GINGER - 3.25

- HARD - SELTZER

WHITE CLAW - 5.95

Natural Lime / Black Cherry
/ Mango

Bar Food

- SHARERS -

SERVES 3 - 4

TACO BOARD 33.5

Crispy Fish, Jerk Chicken,
Pulled Chipotle Foraged
Mushrooms, Barbacoa Beef

PALM BOARD 35

Beef quesabirria, karaage
chicken, mini burgers,
fries, selection of dips

VEGGIE BOARD **VE** 30

Nachos, margherita tostadas,
corn ribs, pulled chipotle
foraged mushrooms, padron
peppers & dips

- TACOS -

TWO WHEAT TACOS WITH A RAW SLAW

BARBACOA BEEF **GF*** 9.5

Chipotle ketchup, corn
relish

JERK CHICKEN **GF*** 9

Citrus mojo

CRISPY FISH 9.5

Aioli, pico de gallo

CHIPOTLE MUSHROOM **VE / GF*** 8.5

Pulled chipotle foraged
mushrooms

- SMALL PLATES -

ROASTED BEETROOT & HALOUMI SALAD **V/GF** 8

Grilled halloumi, courgette
ribbons, toasted seeds,
chilli & lime dressing

BUTTERFLY CRISPY KING PRAWNS 9.5

Sweet chilli & lime dipping
sauce

ASIAN SMOKED SALMON 10

Wakame seaweed, radish,
wasabi, sesame

QUESABIRRIA TACO 10

Birria beef & melted cheese,
dipping broth

KARAAGE CHICKEN **GF** 9

Japanese style crispy
chicken, wasabi mayo

CHORIZO & SQUID SKEWERS **GF** 10

Saffron aioli, chilli,
coriander & lime



Scan to view calories

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Adults need around 2000 kcal a day

V Vegetarian
V* Vegetarian option available
VE Vegan

VE* Vegan option available
GF Gluten free
GF* Gluten free option available