

Bottomless **BRUNCH**

£60 PER PERSON

3 COURSE BRUNCH WITH
BOTTOMLESS COCKTAILS,
BEER OR BUBBLES

Special Occasion?

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

DRINKS

CHOOSE FROM BEER, BUBBLES OR A DELICIOUS PUNCH OR SPRITZ BELOW:

ABSOLUT WILD BERRI PUNCH

Absolut Wild Berrii, Grenadine,
Lemon topped with Lemonade

BLOOD ORANGE & PEACH SPRITZ

Beefeater Blood Orange, Lillet
Rose, Lychee, Lemon topped with
Lemonade

Alcohol free options also available

Sharing Starter

NACHOS GF / V / VE*

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

Mains

SMOKED SALMON EGG MUFFIN

Smoked Scottish salmon, poached
free-range eggs, toasted English
muffin, hollandaise sauce

**PULLED CHIPOTLE MUSHROOM
EGG MUFFIN** V

Pulled foraged mushrooms, poached
free-range eggs, toasted English
muffin, hollandaise sauce

BIRRIA BEEF EGG MUFFIN

Slow-cooked British grass-fed
beef brisket, poached free-range
eggs, toasted muffin, hollandaise
sauce

4 STACK BUTTERMILK PANCAKES

Choose from:

CRISPY MAPLE BACON | BANANA &
BERRY COMPOTE V

PALM HOUSE CHEESEBURGER GF*

Dry aged steak smash patty* with
cheese, burger sauce, shredded
lettuce & pickle

PLANT BURGER VE

Simplicity patty, vegan cheese,
crispy onions, garlic aioli,
rocket, pickles

POKE BOWL VE / GF

Sushi rice, edamame beans,
cucumber, fresh mango, sliced
radish, pickled cabbage & avocado
+ GRILLED CHICKEN 4
+ TEQUILA CURED SALMON 4
+ CHIPOTLE MUSHROOMS VE 4

BISTEK BRAVO (+£5) GF

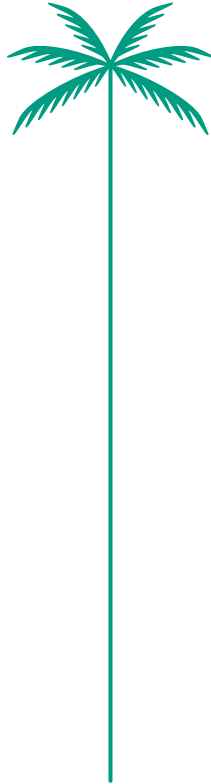
8oz grilled flat iron steak,
fried egg, ancho mole & fries

Dessert

BOTTOMLESS CHURROS

Cinnamon sugar served with dulce de leche & chocolate dipping sauce

12.5% discretionary service charge will be added to your bill



THE

Palm House

VICTORIA



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

12.5% discretionary service charge
will be added to your bill

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