

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 Berri, Grenadine,
Lemon topped with Lemonade

BLOOD ORANGE & LYCHEE SPRITZ
Beefeater Blood Orange, Lillet
Rosé, 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

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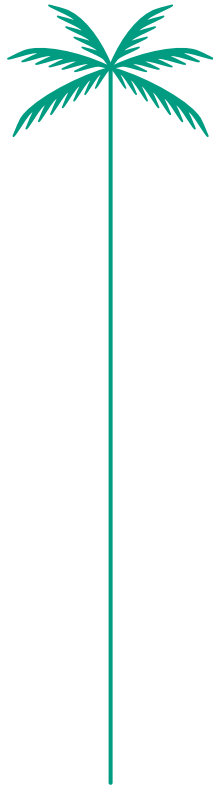
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THE
**Palm
House**
VICTORIA



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VE Vegan
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GF Gluten free
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Scan to view calories

Please always inform your server of any allergies
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