

The Palm House

THEATRE Menu

2-Courses £21/3-Courses £24.5

Sunday - Thursday 12-7PM

STARTERS

PADRÓN PEPPERS VE/GF

Smoked sea salt, Tajín

CEVICHE JIPIJAPA

From Ecuador, king prawns in a citrus marinade with peanut & coriander dressing, tomato, red onion, cucumber & plantain crisp

POLLO FRITO PICANTE

Crispy fried chicken, salsa norteña aioli, chilli & coriander

MAINS

SIZZLING CHICKEN FAJITA

Served with sizzling spiced onions & bell peppers, guacamole, Monterey Jack cheese, chipotle salsa, sour cream & soft flour tortillas

ENCHILADAS VERDES v/VE*

Flour tortillas filled with spiced vegan mince, pozole sauce & Monterey Jack cheese, topped with Salsa Norteña & guacamole

SALMON COSTEÑO GF*

Coconut & lime marinated salmon, citrus rice, plantain crisps & smoky salsa macha

FEIJOADA VE/GF*

Rich Brazilian-inspired stew with sweet potato, mixed beans & corn, citrus rice, salsa fresca & smoky salsa macha

DESSERTS

TRES LECHE CAKE v

Fluffy sponge, condensed milk, seasonal fruits

CHURROS v

Cinnamon sugar served with dulce de leche & chocolate dipping sauce

HACKNEY GELATO VE/GF

TWO SCOOPS

Pistachio / Amarino Cherry / Mint Choc Chip / Madagascan Vanilla

HACKNEY SORBETTO v/GF

TWO SCOOPS

Coconut / Dark Chocolate / Alphonso Mango

V Vegetarian | V* Vegetarian available | VE Vegan | VE* Vegan available |

GF Gluten free | GF* Gluten free 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