

# THE PALMERSTON

April sample menu

Kalamata olives	4
Finocchiona	7
Fried and stuffed olives	6
Crispy pig's head, wild garlic aioli	5
Wild garlic and potato soup, snails and croutons	8
Fried Jerusalem artichokes, grumolo radicchio and agresto	9
Grilled asparagus, Italian ricotta, lemon, breadcrumbs and parsley	12
Brandade, puntarelle, chilli, capers and dill	12
Wild rabbit, pork, prune and Armagnac terrine, cornichons and toast	13
Duck rillettes, pickled clementine and crostini	12
Hispi cabbage, fave mash, roast onions, harissa yoghurt and mint	18
Lemon sole, grilled sprouting broccoli, salsify, cider and cream	32
Roast pollock, white beans, violet artichokes, aioli and gremolata	28
Baked Shetland lamb crépinette, swede mash, onions and wild garlic	23
Roast Berkshire pork loin, fennel and parmesan gratin, castelfranco and sage	25
Slow roast cockerel, chips, baby gem, caesar dressing, red onions and tarragon	26
Coq au vin, bacon, ceps, mash and mustard greens (for 2)	36
Charlotte potatoes/Green salad	4
Chocolate fondant, cream and blood orange marmalade	7
Rum baba, whipped cream, raisins and candied orange	7
Rhubarb, meringue, cream and pistachios	7
Hazelnut praline ice cream and chocolate sauce	7
Pear sorbet	6
Gubeen and onion marmalade	7
(County Cork, Ireland, pasteurised cow's milk)	
Laganory and apple jelly	7
(Galloway, Scotland, unpasteurised cow's milk)	

Please inform a member of the team of any allergies

A discretional 10% service charge will be added