

The Palmerston

Evening Menu

5pm-9pm Monday- Friday

12pm-10pm Saturday

Starters

House Focaccia drizzled with Olive Oil (v) 4

Creamy Wild Mushroom Soup with Truffle Oil & Focaccia (v) 7.5

Pan Fried Halloumi with Sriracha & Dukka (v) (gif) 6.5

Seared Tuna with Cracked Pepper Crust & Lemon Olive Oil (gif) 8

Rabbit & Pistacio Terrine with Prune Chutney & House Brioche 8

Crispy Calamari with Pickled Veg, Fresh Mint & Aioli 8

Pan Fried Chorizo with a Red Wine & Wholgrain Mustard Sauce 8

Burrata, Heritage Tomato, Balsamic Glaze, Rocket & Basil (v) 9.5

Mains

Beer Battered Haddock & Chips with Mushy Peas 15

Butternut Squash Risotto with Parmesan & a Parsnip Twirl 13

Blackened Aubergene, Pomegranate, Toasted Nuts & Seeds with a Tahini &

Coconut Dressing (pb + gif) 12.5

Fowey Mussels in a Creamy White Wine Sauce with Shallots, Chilli, Garlic & Focaccia 14

Corn-Fed Chicken with Fennel, Pink Fir Potatoes, Micro-Pea Shoots with a Pernod Sauce (gif) 16

Pan Fried Salmon with Heritage Tomato, Sprouting Broccoli & Black Olives 16

Desserts

Vanilla & Bay Leaf **Creme Brulee** 7

Plum Frangipane with Creme Chantilly 7

Sticky Toffee Pudding with Custard 7.5

Chocolate Marquise - Whisky Berries & Grated White Chocolate 8

Cheese Board with House Chutney & Oatcakes 10

Affogato - Chocolate, Vanilla or Pistacio & a Shot of Espresso 5

Choice of **Ice Cream or Sorbets** 2.25 per scoop

pb = plant based or vegan

v = vegetarian

gif = gluten free ingredients