



We make every possible effort to accommodate any dietary requirements. Please notify a manager if you have any known allergies, food intolerances or are concerned about the ingredients of any of the dishes. We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens. All allergens are correct at the time of printing.

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 C: Crustaceans | CE: Celery | D: Dairy
 E: Eggs | F: Fish | P: Peanuts | G: Gluten
 L: Lupin | N: Nuts | MO: Molluscs
 MU: Mustard | S: Soya
 SD: Sulphur dioxide
 SE: Sesame seeds
 V: Vegetarian | VE: Vegan

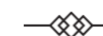


The Palm court with its light and airy sun lounge and terrace, is often referred to as 'a temple of art deco'.

An exquisite feature of The Palm court lounge is the stained glass dome on the ceiling.

A mesmerizing kaleidoscope of blues, greens and turquoise. It was commissioned in 1929 by Archie Nettlefold, and it was under the up and coming architect Matthew Dawson, that Jane Wailes one of his proteges, created detailed drawings of the decadent Peacock dome that continues to adorn the ceiling of this beautiful space today.

The Palm Court lounge enlightens guests with its calm, airy ambience and an upliftingly bright sun lounge. It's the perfect spot to relax whilst listening to gentle music from the era or indulging in a light bite and a refreshing beverage. It is so easy to drift off back to a bygone era and imagine some of our iconic historical guests of the past, including Agatha Christie and Noel Coward, doing just the same.





WONDERFULLY WILD MARTINIS



THE CLASSIC MARTINI

A quintessential Cocktail made with your choice of Gin or Vodka, a lemon twist, olive or dirty as you wish. Stirred, caressed and never shaken.

FROM £13

SEASIDE MARTINI

A classic concoction with a seaside twist – choose from Curio Rock sapphire Cornish Gin or Isle of Wight Rock Sea Salt Vodka and served with sapphire.

FROM £14

BLUE EYED VESPER

Whether you try wet, dry or dirty, there is only really one way to drink it – blue! Absolut Vodka, Bombay Sapphire, Cocchi Americano and Blue Curaçao.

£14

LYCHEE BLUSH

Made with your choice of gin or vodka, added lychee purée and rose syrup. A flavour of the Far East which Winnie Nettlefold enjoyed all those decades ago and can still be enjoyed now in enlightened times.

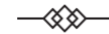
£13

HAZELNUT ESPRESSO MARTINI

A straight forward alternative to your Espresso needs with a coffee tequila twist.

£14

GARY'S COCKTAIL CLUB



BURGH NEGRONI

Be enchanted by the mermaids – Mermaid Gin, Campari, Suze and grapefruit bitters

£15

BLUEBERRY & LAVENDER FIZZ

A suave and exciting Champagne fizz for the perfect evening in.

£15

MAPLE MARGARITA

Totally exceeds your expectations: Anejo tequila, maple syrup, lemon and lime juice with a pinch of salt.

£14

MOUSSE DE MÛRE

Bombay Sapphire gin, lemon & gomme syrup with blackberry foam – simply delicious.

— E* —

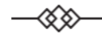
£14

HIBERNATION

Agatha's preferenté – a nutty blanket of ingredients including Baileys, Kahlua, Amaretto and cream.

— D —

£13



WHERE THERE IS SMOKE...

Brodies' very own smoky version of his forever classic Vieux Carré. Walter Hicks rum, Remy Martin 1738, Martini Rosso, Benedictine and dashes of Peychaud and Angostura Cocktail bitters. Not to be missed.

£17

SING SLING

You cannot beat the original Raffles recipe – A classic feature film of a drink with gin, Triple sec, Cherry Brandy, Grenadine, Benedictine and finished off with pineapple and Angostura.

£15

LUNA ISABELLA

A beautifully composed cocktail with Hibiscus syrup, Bombay Sapphire, Elderflower syrup, lemon juice and gomme syrup topped up with Champagne. A real treat!

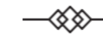
£15

MERMAIDS' KISS

Be enchanted by your own Burgh Mermaid: Midori, Amaretto topped up with Champagne

£15

TEAS & INFUSIONS



Teas are sourced from Canton Tea Company directly from small, traditional gardens where tea bushes have grown for hundreds of years and ingredients are genuinely natural ingredients.

English Breakfast **£4**

Earl Grey **£4**

Assam **£4**

Darjeeling **£4**

Wild Chai **£4.50**

Honey Orchid (Oolong tea) **£4.50**

Lapsang Souchong **£4.50**

Raw Puerrh tea **£4.50**

Green Tea **£4**

Jasmine Green Tea **£4.50**

White tea **£4.50**

Lemon & ginger **£4**

Red berry & hibiscus **£4**

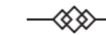
Rooibos **£4**

Camomile **£4**

Peppermint **£4**



COFFEE



Coffee is sourced as Organic, Soil Association approved and Fairtrade by Origin Coffee suppliers of Cornwall.

Cafetière coffee **£4.50**

Americano **£4.50**

Espresso **£4**

Macchiato **£4.50**

Cappuccino **£4.50**

Latte **£4.50**

Flat white **£4.50**

(Coffees can be made decaffeinated)

Hot chocolate **£4**

PETIT FOURS



Tea/coffee & Petit fours

— G* | D* | E* | N* —

£10

Served daily from 12.00-17.00

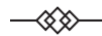
See reverse for allergen and intolerance advice



Available between 12.00noon and 17.00 daily



SNACKS

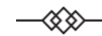


Italian olives
— N | VE —
£4.50

Spiced nuts
— N | VE —
£4.50

Sourdough & butter
— G | D —
£4.50

OPEN SANDWICHES



Marinated beetroot,
horseradish, lettuce
— VE | G* | SD —
£13

Sun-dried tomato & harissa,
hummus, rocket
— VE | G* | SE —
£13

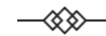
Smoked salmon,
lemon & dill crème fraîche
— D | G* | F —
£15

Confit duck leg, cucumber,
miso mayonnaise
— E | G* | SD | SO —
£15

Honey roast ham,
Pommery mayonnaise
— G* | E | MU —
£15

All open sandwiches are made to order and are served on sourdough or glutenfree bread complemented with salted crisps

PLATES



Butternut squash velouté,
burnt orange
— N | VE —
£10

Charcuterie, olives, pickles,
tomato, black garlic, sourdough
— G* | SD —
£16

Crispy Tiger prawns,
gem lettuce,
roast garlic mayonnaise,
honey & sriracha dressing
— G | C | E | SD —
£18

Spiced beef rib sandwich,
pickled shallots, Cornish Gouda,
rocket, mushroom ketchup
— G | D | MU | SD —
£18

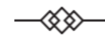
SIDES



Pierre Koffmann fries
— SD —
£4.50

Bitter leaf salad
— MU | SD —
£4.50

DESSERTS



Berries & Macaroons
— D | E | N —
£9

Coffee Opera cake,
vanilla Chantilly
— G | D | E | N —
£12

Chocolate brownie,
salted caramel ganache
— G | D | E | N | V —
£12

Four Artisan cheeses,
crackers, biscuits and
condiments
— D | G | N | CE | SD —
£13

LATE NIGHT SNACK

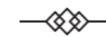


Available between
22.00 and 7am

Croque Monsieur, ham, Gruyère
— D | G | E | SD —
£18

Croque Forestier,
mushroom & spinach
— D | G | E | SD | V —
£18

TALL & TANGY



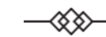
BONNE ANNE
Sagatiba Cachaça, sugar & lime,
yuzu purée and sake. Wonderfully
wild.
£15

KNIGHTOR ROSÉ ROYALE
A royale trip to Cornwall. Knightor
Rosé Vermouth,
cranberry juice, Prosecco & soda.
£13

ENGLISH ISLAND GARDEN
Curio rock samphire gin, apple
juice, St. Germain and lime juice –
refreshing and long.
£14

FLORA FRAISE
Tarquins Rhubarb & raspberry gin,
lemon and gomme syrup,
ginger ale and Crème de Fraise.
£15

BURGH SOURS



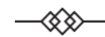
THE PERFECT LADY AGATHA
Hendricks Gin,
Crème de peche, lemon
juice gomme syrup – a
perfect murder!
— E* —
£13

SOUCHONG SOUR
Mezcal, Lapsang syrup,
gomme and egg white.
Smokey, delicate and
with a hidden punch,
simply out of this world.
— E* —
£15

ROSEMARY RAMOUS
Creamy Wrecking coast
gin, lemon and lime juice,
cream, Angostura bitters,
gomme and egg white.
— E* —
£14

FALL SOUR
A warming concoction. Cuddle up
with your loved one and watch
the evenings close in.
Don Papa rum, apple syrup,
cinnamon bitters, egg white and
nutmeg.
Bottoms up!
£13

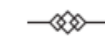
BURGHTAILS



VELVET COLADA
Secretive falernum syrup,
pineapple juice, coconut milk,
cream and lime juice - murderous!
— N —
£9

PEACHY WALLBANGER
To keep you restrained from
running into walls -
White peach purée, apple juice,
lemon juice and Elderflower syrup.
£9

LITTLE BURGHTAILS



FULL BASILLION
A basil surprise with blackberries,
apple and lime juice – a refreshing
little surprise!
£9

A GLASS OF HURRICANE
Muddled blueberries, raspberries
and blackberries, almond syrup,
apple juice and lemon
— N —
£9

GIN'ISTORY

In the 16th century, when the Dutch began producing a spirit called "genever." It essentially consisted of a malt wine base and a healthy amount of juniper berries to mask its harsh flavour. It was, of course, a "medicinal" liquid like its predecessors. By the 1700s, it had taken on a new form: gin.

"The first known written use of the word 'gin' appears in a 1714 book called 'The Fable of the Bees, or Private Vices, Publick Benefits' by Bernard Mandeville," Ford says. "He wrote: 'The infamous liquor, the name of which deriv'd from Juniper-Berries in Dutch, is now, by frequent use... shrunk into a Monosyllable, intoxicating Gin.'"

GARY'S GIN CLUB

GIN

50ml

- Salcombe £12
- Procera £1
- The Alkkemist £15
- Berkeley Square £20
- Ki No Bi £14
- Monkey 47 £14
- Sipsmith V.J.O.P. £12
- Canaima £12
- Half Hitch £11
- Mermaid £12
- Curio Rock Samphire £13
- Tanqueray No.10 £12
- Aviation £15
- Hendricks £9
- Etsu £14
- Tarsier £15
- Elephant strength £14
- Botanist £12
- St. George Terroir £10
- Wrecking coast clotted cream £11
- An Dulaman Irish Maritime £12
- Bombay Sapphire £8
- Plymouth £8
- Sipsmith Sloe £9
- Tarquins Strawberry & lime £12
- Tarquins Rhubarb & Raspberry £12

NON-ALCOHOLIC GIN

50ml

- Seedlip Grove 42 £7
- Seedlip Garden 108 £7
- Caleño Dark & Spicy £7
- Caleño Light & Zesty £7

TONIC WATERS

200ml

- Luscombe Devon Tonic £4
- Fever Tree Tonic £3
- Fever Tree Tonic light £3
- Fever Tree Aromatic £4
- Fever Tree Mediterranean £4
- Fever Tree Lemon Tonic £3
- Fever Tree Elderflower Tonic £3

SOFT DRINKS

200ml

- Coca Cola £3
- Diet Coke £3
- Fever Tree Ginger Ale £3
- Fever Tree Lemonade £3
- Frobisher Tomato £4

LUSCOMBE SOFT DRINKS

270ml

- Damascene Rose Bubbly £4.50
- Wild Elderflower Bubbly £4.50
- Hot Ginger Beer £4.50
- Sicilian Lemonade £4
- Orange Juice £4

BEERS & CIDERS

- Chimay Gold 330ml £7.50
- Stefanus Blonde 330ml £8
- Bath Ale Gem 500ml £6.50
- Goose IPA 355ml £7
- Peroni red 330ml £5.50
- Guinness West Indies Porter 500ml £9
- Cornish Orchards Heritage Cider 500ml £7.50
- Luscombe cider £6

NON-ALCOHOLIC BEER

- Peroni Libera 0% 330ml £4

APERITIFS

50ml

- Tarquins Cornish Pastis £8
- Dubonnet £5
- Knightor Vermouth
- White/Dry/Rosé £6
- Martini Extra Dry/Bianco £5
- Antica formula red vermouth £8
- Cocchi Americano Vermouth £7
- Campari £6
- Noilly Prat £5

SHERRY & MADEIRA

50ml

- Blandy's Madeira £7
- Tio Pepe £5
- Croft Original Pale £5
- Harveys Bristol Cream £6
- Stones Ginger £4

VODKA

50ml

- Kauffman £14
- Mamont Siberian £10
- Belvedere £11
- Aval Dor £10
- Rock Sea Salt £11
- Gold Symphony £12
- Absolut £9
- Absolut Vanilla £7
- Absolut Pear £7
- Greygoose £11
- BRANDY/COGNAC & ARMAGNAC**
- 50ml
- Courvoisier Initiale Extra £75
- Courvoisier XO £39
- Hine XO £35
- Courvoisier VSOP Fine Cognac £12
- Remy Martin 1783 £15
- Janneau VSOP £10
- Baron de Sigognac 25 year £34
- Mandarin Napoleon £8

MEAD

- Kinsale Atlantic Dry 75ml £8
- Kinsale Hazy summer mead 75ml £8
- Kinsale wild red mead 75ml £8

CALVADOS & GRAPPA

50ml

- Adrien Camut Calvados 6yrs £23
- Grappa Prosecco,
- Alexander Aqua di Vita £8

SPIRITS & LIQUEURS

RUM

50ml

- Goslings Family Reserve £16
- Dead Man's Fingers £9
- Don Papa £11
- Brugal 1888 £12
- Diplomatico Reserva £12
- Mountgay Eclipse Black Barrel £10
- Hattiers rum £12
- Chairman Reserve forgotten casks £11
- Takamaka spiced £11
- Plantation 3yrs white rum £9
- Lamb's Navy £9
- Salford spiced rum £16
- Stroh Inlande '80' £15
- Belgrove Hazelnut rum £13
- Koko Kanu £9
- Aguere Coco £10
- Sagatiba Cachaça £9
- Walter Hicks £20

LIQUEURS

50ml

- Cointreau £8
- Chambord £9
- Benedictine £9
- Grand Marnier £10
- Frangelico £8
- Kahlua £9
- Baileys Irish Cream £8
- Tia Maria £8
- Disaronno Amaretto £8
- Drambuie £9
- Midori £7
- Pallini Limoncello £8
- Galliano £7.50
- St. Germain £8.50
- Luxardo Sambuca £7

- Patron Anejo £18
- Patron silver £18
- Monte Alban Mezcal £12
- Mezcal Union Uno £14

BLENDED WHISKY

50ml

- The Famous Grouse £10
- J&B Rare £9
- Johnny Walker Blue Label £65
- Johnny Walker Black Label £10
- Monkey Shoulder £12

SINGLE MALTS

50ml

- Aberlour 10 years £10
- Aberlour 12 years
- Double Cask Matured £12
- Caol Ila 12 years £13
- Oban 14 years £14
- Glenfiddich 12 years £11
- Lagavulin 16years £18
- The Glenmorangie £13
- Highland Park 12 years £11
- Jura 10 years £11
- Glenkinchie 12 years £12
- Talisker 10 years £13
- Talisker 25 years £85
- Knockando 12 years £10
- Dalwhinnie 15 years £12
- Laphroaig 10 years £13
- Nikka from the Barrel £13
- Suntory Hibiki
- Japanese Harmony £20

IRISH WHISKEY

50ml

- Sexton Irish Whiskey £10
- Bushmills Black Bush Special £10
- Method and Madness – Single Pot Still £17

BOURBON

50ml

- Wild Turkey 101 £11
- Makers Mark 46 £15
- Woodford Reserve £13
- Knob Creek £12
- Jim Beam £9