

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 mesmerising kaleidoscope of blues, greens and turquoise. It was commissioned in 1929 by Archie Nettelfold, 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.

Some of our food and drink may contain nuts and other allergens. If you have any special dietary requirements please speak to a member of our restaurant team, who can advise you on your choice.

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

All prices include VAT

THE PALM COURT LOUNGE

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

TEA

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

English breakfast £4
-
Earl grey £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
-
Lemon & ginger £4
-
Red berry & hibiscus £4
-
Rooibos £4
-
Camomile £4
-
Peppermint £4

CREAM TEA

Glass Taittinger Brut NV
-
Fresh scones,
Devonshire clotted
cream, strawberry jam
-
Choice of coffee or tea
-
£35



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
-G*|L*|SD|VE-
£13

—
Cucumber, cream cheese,
lemon
-D|G*|L*|S|V-
£12

—
Egg mayonnaise, black
pepper, watercress
-D|G*|E|S|L*|V-
£15

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

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

—
Coronation chicken, confit
chicken thigh, curry
mayonnaise, raisins, toasted
almonds
-D|G*|L*|S|E|N-
£15

AFTERNOON TEA

—◆◆—
Available 12.30–15.30 daily
Bookings essential

—◆◆—
SANDWICHES
Egg mayonnaise, black
pepper, watercress

—
Cucumber, cream
cheese, lemon

—
Smoked salmon, lemon &
dill crème fraîche

—
Honey roast ham,
Pommery mayonnaise

CAKES & FANCIES

—◆◆—
Assortment of seasonal
afternoon tea pastries and
cakes

—◆◆—
SCONES
Freshly baked plain & fruit
scones

—
Cornish clotted cream &
strawberry preserve

—◆◆—
AFTERNOON TEA
£55

—
CHAMPAGNE
AFTERNOON TEA
£70



SIDES

—◆◆—
Bitter leaf salad
-SD|V|VE-
£4.50

—
Pierre Koffmann fries
-SD|V|VE-
£4.50

LUNCH PLATES

—◆◆—
CARROT CORIANDER SOUP
Pickled carrot, dukkah spice
-SD|N|S|V|VG-
£9

—
CRISPY TIGER PRAWNS
Gem lettuce, roast garlic
mayonnaise, honey &
sriracha dressing
-C|E|SD-
£18

—
CHARCUTERIE
Olives, pickles, tomato, black
garlic, sourdough
-G*|L|SD-
£16

—
CROQUE MONSIEUR
Honey roast ham, Emmental,
rarebit royale
-G|L*|SD|D|E|-
£18

DESSERT

—◆◆—
MACAROON SELECTION
Berries
-D|E|N-
£9

—
WAFFLES
Miso caramel, berries
-D|G|E|N-
£12

—
ICE CREAM SUNDAE
Vanilla, chocolate, banana,
almond, vanilla Chantilly
-D|E|N-
£12

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FOUR ARTISAN CHEESES
Crackers, biscuits and
condiments
-D|G|L|N|CE|SD-
£13