



THE SAMUEL PALMER

Menu



feather  ink



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Snacks

MIXED OLIVES

Lemon | Thyme (SP)
£5.50

SODA BREAD

Black Treacle | Whipped Marmite Butter
(G, D, SP)
£7.50

ROASTED GARLIC HUMMUS

Pomegranate | Harissa | Flatbread
(G, S, SY)
£9.50

Plates

BUFFALO BURRATA

Isle of Wight Tomatoes | Basil
Olive Tapenade | Sourdough
(D, M, SP, G)
£13.50

ROASTED HERITAGE CARROT

Labneh | Pain d'épices | Carrot Top | Maple
(G, SP)
£9.50

TEMPURA COURGETTE FLOWER

Ricotta | Violet Artichokes | Herb Velouté
(G, D, SP, M)
£13.50

LINE CAUGHT SEABASS

English Peas | Smoked Roe | Cocos de
Paimpol | Beurre Blanc
(F, D)
£17.00

DORSET CRAB SALAD

Brown Crab | Squid Ink
Sea Herbs | Crumpet
(CR, D, E, G)
£15.00

CORNISH FISH CROQUETTES

Tandoori Mayonnaise | Coriander
(G, E, F, SP)
£9.50

CHAR SIU PORK

Apricot Ketchup | Kimchi | Puffed Crackling
(C, S, SY, G, F)
£13.00

4OZ FLAT IRON STEAK

Tenderstem Broccoli | Yeast
Sauce Bordelaise
(SP, G, C)
£16.50

12 HOUR BRAISED LAMB BELLY FLATBREADS

Roasted Garlic | Chilli | Tzatziki
(G, D, SP)
£15.00

Sides

£6.50 EACH

NEW POTATOES

Cold Pressed Rapeseed | Chives

HISPI CABBAGE

Miso Butter | Crispy Chilli
(D, G, S, SY)

CLOTTED CREAM MASH

Marrow Bone | Red Wine Sauce
(D, SP, C, M)

TRIPPLE COOKED CHIPS

Black Garlic | Aioli
(SY)

SIDE CAESAR SALAD

Black Garlic | Parmesan | Anchovy
(D, E, M, F)

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(G) – Gluten, (C) – Celery, (E) – Eggs, (F) – Fish, (P) – Peanuts, (SY) – Soy, (D) – Dairy,
(N) – Nuts, (CR) – Crustaceans, (M) – Mustard, (S) – Sesame, (SP) – Sulphur Dioxide, (MO) – Mollusc



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Discovery Menu

BIALY BREAD

Garlic Butter, Maldon Salt
(D, E, G)

Wine Pairing: The Mount Vineyard Sparkling White
2022, Shoreham, Kent (125ml) **£12.25**

WHIPPED GOAT'S CHEESE

Isle of Wight Tomatoes | Basil | Olive Tapenade
(D, M, G, SP)

Wine Pairing: Heaphy Sauvignon Blanc 2025,
Nelson NZ **£9.00**

or

CHAR SIU PORK

Apricot | Kimchi
(C, S, SY, G, F)

Wine Pairing: La Ruchette Doreé Cotes Du
Rhône Villages 2023, France (125ml) **£9.00**

KENTISH LAMB FAGGOT

Confit Garlic | Creamed Potatoes
Spring Peas | Mint Oil
(D, C, SP)

Wine Pairing: Novas Gran Reserva Cabernet
Sauvignon 2023, Maule Valley, Chile (125ml) **£9.50**

or

STUFFED SAVOY CABBAGE (V)

Wild Mushroom & Truffle Farce
Creamed Potatoes | Spring Peas | Mint Oil
(D, SP, E)

Wine Pairing: The Mount Vineyard Flint Key
2023, Shoreham, Kent (125ml) **£7.75**

“DIPPY EGG AND SOLDIERS”

Crème Diplomat | Mango Curd | Brioche
(E, D, G)

Wine Pairing: The Mount Vineyard Rosé Key
2025, Shoreham, Kent (125ml) **£7.75**

PISTACHIO PARFAIT

Chocolate Tuile | Milk Sorbet | Caramel Latte Gel
(E, D, N)

Wine Pairing: Pedro Ximénez, Jerez,
Spain (50ml) **£5.75**

£45.00pp

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Desserts

ST EWE EGG & VANILLA BEAN CRÈME BRULÉE

Stem Ginger Hobnob
(D, E, G)
£10.50

STRAWBERRY BAVAROIS

Hugh Lowe Farm Strawberries | Genoise
Elderflower | Cucumber
(D, E, G)
£13.00

PISTACHIO PARFAIT

Dark Chocolate Tuile | Milk Sorbet
Caramel Latte Gel
(D, E, N)
£14.50

BRITISH CHEESE SELECTION

Grapes | Quince Jelly | Chutney
Artisan Crackers
(G, D, SP, C)
£16.50

TAYWELL ICE CREAM

POT (125ml)
(D, E)
£5.50

Dessert Wines

	50ML	375ML
CHÂTEAU DE CERONS 2019 (ve)	£5.75	£38.00
<i>Bordeaux, France (13.5% ABV)</i>		
CHÂTEAU LES MINGETS SAUTERNES	£7.50	£55.00
<i>Bordeaux, France (14% ABV)</i>		

Fortified Wines

	50ML	375ML
TAYLORS LBV PORT	£4.75	£49.95
<i>Douro Valley, Portugal (19% ABV)</i>		
PEDRO XIMÉNEZ	£5.75	£56.95
<i>Jerez, Spain (17.5% ABV)</i>		

Hot Drinks

BAILEYS HOT CHOCOLATE Baileys	£9.95	ESPRESSO	£2.75	ENGLISH BREAKFAST	£3.25
HOT CHOCOLATE ORANGE Cointreau	£9.95	DOUBLE ESPRESSO	£3.75	ENGLISH BREAKFAST, DECAF	£3.25
KAHLUA MOCACCINO Kahlua	£9.95	CAFÉ MACCHIATO	£2.95	EARL GREY	£3.25
IRISH COFFEE Jameson	£9.95	DOUBLE MACCHIATO	£3.95	PEPPERMINT	£3.25
FRENCH COFFEE Hennessy V.S	£9.95	AMERICANO	£3.75	GREEN TEA	£3.25
AMARETTO COFFEE Disaronno	£9.95	FLAT WHITE	£3.95	CAMOMILE	£3.25
CALYPSO COFFEE Kahlua	£9.95	CAPPUCCINO	£3.95	LEMON & ORANGE	£3.25
COINTREAU COFFEE Cointreau	£9.95	CAFÉ LATTE	£3.95	BLACKBERRY & RASPBERRY	£3.25
BAILEYS COFFEE Baileys	£9.95	HOT CHOCOLATE	£4.50		
		MOCHA	£4.95		

All above available with Oat Milk or Soya.

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