

POD MENU

STARTERS

Cured Scottish Salmon Tia (GF) £14
With Dill & Pickled Cucumber,
Watercress, Lemon & Asparagus

Griddled Watermelon (V, GF, GF) £11
Chilli, Mint & Pineapple Salsa

Duck Liver & Orange Roulade (GF*) £12.50
House made Piccalilli & Sourdough*
en Croute

Chicken Terrine with Smoked Bacon & Potato (GF*) £12.50
Caramelised Onion Chutney & Toasted
Rosemary Focaccia Sticks*

SWEETS

Chocolate Delice (V, GF*) £9
Honeycomb Tuile*

Strawberry Mille Feuille (V) £9
Chocolate Wafer

Lemon posset (V, GF) £9
Blood Orange

Sticky Toffee Pudding (V) £9
Butterscotch Sauce

Sweet Sharer £16
Warm Chocolate Fondant, Vanilla Ice cream,
Mixed Berry Meringue Stack, Panna cotta

MAINS

Balsamic Glazed Lamb Cutlets (GF) £26.95
White Bean Puree, Wilted Kale &
Minted Mashed Potatoes

Oven Roasted Fillet of Salmon (GF*) £19.50
Vine Tomato Ratatouille, Beurre Blanc
& Market Vegetables

Grilled Fillet of Sea Bass (GF) £19.50
Braised fennel, Dill Hollandaise &
Market vegetables

Butter Poached Cornish Lobster S.Q
Saffron Beurre Blanc, Chorizo, Paella
Rice, Garden Herbs, Pre-orders only

Maple Glazed Loin of Pork £20.95
Sweet Potato Fondant, Apple
Gastrique & Market Vegetables

12 Oz Louisiana Sirloin Steak (GF) £26.95
Peppercorn sauce, Chunky Chips,
Micro Leaf Salad

Braised Red Cabbage Risotto (V, GF) £16
Mascarpone, Nasturtium & Aged
Balsamic

Four cheese Tortellini (V) £16.95
White Wine Cream Sauce & Parmesan

SHARING PLATTERS FOR TWO

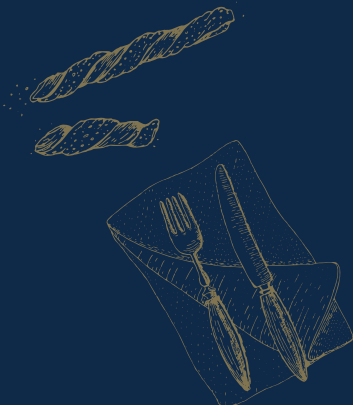
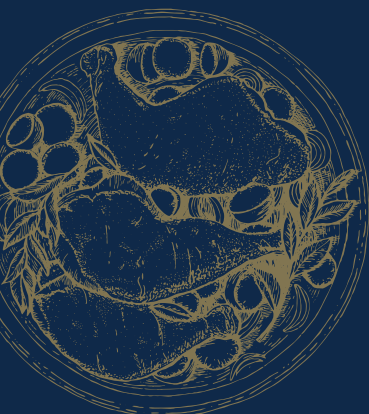
Sharing platters are served with rustic bread, olive oil & balsamic vinegar

FRESH FROM THE SEA | £54

Garlic & Chilli Red Mullet, Pan seared scallops, Café de Paris butter, Crevettes with garlic & Herb butter, Crispy Fried Squid, Fresh Mussels Steamed in Smoked Butter, Battered Cod Fingers

FROM THE FIELD | £49.95

Slow Roasted Pork Belly with Black Bean Sauce, Local Sirloin, Sliced and drenched in Whisky Peppercorn Jus, Greek Style Chicken with Olive Oil, Lemon, Garlic & Oregano



For any information regarding allergies please speak to one of our restaurant team members. All items are limited & subject to availability.

INTIMATE GATHERINGS

Made special in our Private Pod

Our private pod offers the perfect setting for small, memorable celebrations with up to 10 guests. Well-behaved pets are welcome!

Pod Rental (excludes food & beverage)
£50 for parties of 2-10.

Est 2023

Discover our Garden Pod Menu

AVAILABLE FROM 12 PM UNTIL 8:30 PM

Food orders must be placed 48 hours prior to your event.

Reserve your pod with a £50 non-refundable deposit.

Contact us for availability and bookings

01803 555121
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