

PALM COURT

THE MUNICIPAL HOTEL

APPETISERS

OLIVES Nocellara	5
OLIVES Gordal	6
HUMMUS Lebanese flat bread	5
BOCCONCINI Red chilli, soft herbs	6
HOMEMADE BREAD SELECTION Local butter, oil, balsamic vinegar	5

SMALL PLATES

DUCK SCOTCH EGG Piccalilli	7
SMOKED SALMON Chopped shallot, capers, lemon, brown bread, butter	12
STEAK TARTARE Shallots, egg confit	14
FISH CAKES Buttered spinach, beurre blanc	11
HOUSE CURRY (v) Chicken or vegetable (v), basmati rice	14
LOBSTER MAC AND CHEESE	14
PRAWN SKEWERS Lime and sweet chilli dressing	12
SALT AND PEPPER SQUID Garlic aioli	10

CLASSIC

CLUB SANDWICH AND FRIES	16
SEARED MONKFISH Served with mango salad	18
SUPERFOOD SALAD (v) Pomegranate, roasted beetroot, leaves	15
LOCAL BEER BATTERED FISH AND CHIPS Mushy peas, homemade tartare sauce, lemon wedge	18
SPAGHETTI CARBONARA Pancetta lardons, smoked chorizo, egg yolk, parmesan	16
PENNE NORMA (v) Roasted sicilian aubergine and tomato ragu, baby basil	14

BURGERS

CHICKEN CHIPOTLE BURGER Pretzel bun, burger sauce, skin on fries	17
VEGETARIAN BURGER (v) Pretzel bun, burger sauce, skin on fries	15
WAGYU BURGER Pretzel bun, burger sauce, skin on fries	25
CHARGRILLED 6OZ RUMP STEAK Served with frites	15



Dale Street
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