

Palm pavilion

at

Crescent Turner

# Nibbles

Nocellara olives  
Lemon, garlic & thyme (ve)  
£4.95

Padrón pepper, smoked salt  
£4.95

Wasabi & smoked mixed nuts  
(Nut) (Ve)  
£4.50

# Light

Sandwich platter, fries (\*) £8.95  
(available pre 5pm)

Please inform us of all your dietary needs  
(Ng) dish is NOT gluten free  
(Df) dish is dairy free  
(\*Gf) (\*Df) dish can be adjusted to be gluten free or  
dairy free  
(Ve) vegan  
(\*Ve) dish can be adjusted to be vegan  
(Nut) contains nuts - inform us of nut allergy when

# Starters

Pulled lamb taco (Ng) (\*Df)  
Cucumber yoghurt, pickled cucumber  
£8.95

King prawns  
Moroccan butter, chorizo  
£10.95  
\*(Midweek supp lunch offer £3)

Beef tartare (\*Gf)  
Homemade tallow crumpet, Ashmore cheddar,  
mushroom powder  
£8.95  
\*(Midweek supp lunch offer £3)

Beetroot & Whistable gin cured salmon (Df)  
Botanical pickles  
£8.50

Onion velouté (Ve)(Df)  
Chive oil, burnt leek  
£7.95

Wild mushroom (\*Gf)  
Parfait, Maderia jelly, herb infused sourdough  
£7.50

# Mains

Complimentary greens today - kale, peas & leeks

Gnocchi (Ng)

Roasted cauliflower & leek baked gratin, topped with Ashmore cheddar

£18.95

Super green risotto (\*Ve)(Nut)(\*Df)

Crispy kale, spinach, pea, rocket pesto

£17.50

Proper fish & chips (Ng) (\*Df)

Beer battered, tartar sauce, crushed peas, lemon

£17.95

Chicken supreme (\*Df)

Roasted hispi cabbage, tomato & black olive sauce

£19.95

Braised feather blade of beef (\*Df)

Creamy mash, glazed carrot, red wine jus

£26.95

\*(Midweek supp lunch offer £5)

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(Ve) vegan

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Hake (\*Df)

Saffron potatoes, samphire, lobster bisque

£24.95

\*(Midweek supp lunch offer £3)

Sausage & fennel (Ng) (\*Df)

Mushroom ragu, spinach pasta, smoked béchamel, Parmesan

£19.95

Mussels (\*Df)

Garlic, shallot, cream, with fries

£17.95

## Sides

Glazed carrots £3.50

Fries £2.95

Creamed leek & spinach gratin £4.50  
(Crumb is gluten free)

## Set lunch special

Two courses £25 Mon-Fri with a small  
glass of wine

\*Supplement applies

# Pudding

A choice of ice cream or sorbet

£2.50 per scoop

Pistachio liquer affogato al caffè (\*Df)(Nut)

£7.50

Sticky toffee pudding, vanilla ice cream (Ng)

£7.95

Salted caramel, chocolate ganache tart (Ng)

£8.50

Petit fours (Nut) (\*Ng)

£6.95

Orchard fruit crumble, clotted cream ice cream (\*Df) (\*Gf)

£7.95

Lemon posset, ginger crumb (Nut) (Ng)

£7.50

# Cheese

Cheese selection £3.50 per slice

Includes quince jelly, grapes, celery & biscuits

Ashmore Cheddar

Brighton Blue

Baron Bigod

Selection of all £9.95 (\*)

# This season

January is finally over, that lasted a while. Here's what's in season this month:

Vegetables: brussels sprouts, cauliflower, celeriac, chicory, jerusalem artichoke, kale, kohlrabi, leeks, parsnips, potatoes (maincrop), purple sprouting broccoli, salsify, shallots, swede, truffles (black), turnips

Herbs & nuts: almonds, brazil nuts, walnuts, parsley, coriander

Fruit: bananas (Windward), blood oranges, clementines, kiwi fruit, lemons, oranges, passion fruit, pineapple, pomegranate, rhubarb

Meat: guinea fowl, hare, partridge, turkey, venison

Fish: clams, cockles, dab, dover sole, gurnard, haddock, halibut, hake, langoustine, lemon sole, lobster, mackerel, mussels, oysters, red mullet, salmon, scallops (queen), skate, turbot, winkles

Our team believe in keeping you healthy with complimentary greens to the table & not forgetting our delicious homemade bread.

Indulge yourself with luxury Afternoon Tea, where you'll experience the best afternoon tea in Kent. Enjoy cakes and savoury dishes, with views over the Estuary & Whitstable as refined as our cut sandwiches. If you are looking for the finest afternoon, look no further.

£25.95 per person

