

Palace Hotel & Spa
Esplanade Road, Paignton★★★

Welcome to the Palace Hotel & Spa home to some
of the best views in Paignton.

Our Bar & Lounges create the perfect place to unwind and admire the
beautiful views across the bay. So whether you're joining us at the start
of the day for breakfast, mid-morning coffee, a spot of lunch or a
delicious Devonshire cream tea, we look forward to
Offering you a warm welcome.

Relax after a day sightseeing or at the beach with a glass of wine on the
terrace or spice things up with one of our exclusive cocktails. So
sit back and relax and let us create that perfect moment for you.

We pride ourselves on providing great customer service and hope you
enjoy your time at The Palace.

**The Palace Hotel is the place to celebrate a special occasion so why not let us
make it truly perfect for you. Call us on 01803 555 121**

Breakfast Menu
food

Simply fresh

Served from 9am until 10:30am

Palace Eggs Benedict Poached Egg on a Toasted Muffin Served with Smoked Bacon, Hollandaise Sauce & Rocket	£6.95
Freshly Baked Croissant	£2.25
Fresh fruit salad	£3.95
Bacon or Sausage sandwich Served on toasted white or brown bloomer bread	£4.95
Toasted tea cake served with butter Add Jam for extra 50p	£3.25
Croissant, orange juice, pot of coffee or pot of tea for only	£5.95
Fresh orange juice	£1.90
Fruit or Vegetable Smoothies Please see our <i>Smoothie</i> menu for flavours.	£3.80
Still water 330ml	£2.10
Pot of tea	£2.60
Pot of Coffee	£2.70
Espresso	£1.50 (Single) £2.90 (Double)

Please inform a member of staff if you have any dietary requirements or allergies.

Our selection of hot beverages

Our coffee beans are mixed to our own Duchy blend.

Pot of coffee	£2.70
Espresso	£1.50
Americano	£2.90
Double Espresso	£2.90
Café Latte	£3.00
Mocha	£3.00
Cappuccino	£3.00
Hot Chocolate	£2.90
English breakfast tea	£2.60
Decaffeinated Traditional English Tea	£2.60
Earl grey tea	£2.70
Assam tea	£2.70
Darjeeling tea	£2.70
Lapsang Souchong tea	£2.70
Chamomile tea	£2.70
Peppermint tea	£2.70
Green tea	£2.70

Slurp your way to 5 a day
All Smoothies are £3.80 each



Strawberry Split (CALs – 189 / FATS – 0.31g)
Strawberry and Banana, Natural energy.

Big 5 (CALs – 155 / FATS – 0.35g)
Pineapple, Mango, Kiwi and Strawberry, Detox.

Grape Escape (CALs – 175 / FATS – 0.24g)
Grape, Blueberry, Banana & Strawberry, Rich in antioxidants

Melon Refresher (CALs – 134 / FATS – 0.15g)
Melon, Strawberry and Mango. Immune support

Pash ‘N’ Shoot (CALs – 158 / FATS – 0.34g)
Passion fruit, Pineapple and Mango. High in Vitamin

Berry - Go – Round (CALs – 130 / FATS – 0.24g)
Strawberry, Raspberry and Blackberry. Stress Busting.

Heartbeet (CALs – 163 / FATS – 0.27g)
Beetroot, Carrot & Mango

Kale Kick (CALs – 175 / FATS – 0.24g)
Kale, Spinach & Mango.

Melon Refresher (CALs – 153 / FATS – 0.55g)
Melon, Strawberry & Mango. Immune support

The Hulk (CALs – 175 / FATS – 0.24g)
Broccoli, Spinach, Celery, Banana, Mango & Pineapple.

Afternoon Tea

Simply fresh food

Served from 2pm—5pm

The Palace Afternoon Tea

£13.95 for One

£26.95 for Two

Your choice of freshly prepared sandwiches from the Traditional Sandwich selection, Mini Fruit Muffin and a Chocolate & Hazelnut Doughnut. A Choice of Homemade Fruit or Plain Scone, Devon Clotted Cream, Strawberry Jam & a Pot of Tea or Coffee.

The Palace Cream Tea

£6.95 for One

£11.95 for Two

A homemade fruit or plain scone. Served with Devon Clotted Cream, Strawberry Jam, & your choice of Pot of Tea or coffee

Palace Gin Afternoon Tea

£18.95 for One

£35.00 for Two

The Palace afternoon tea (As Seen Above)

With a Glass of your choice of Selected Gin (25ml) & Tonic.

Chef's Sweet of the Day

£5.95

“ Please ask your waiter/ waitress ”

Please inform a member of staff if you have any dietary requirements or allergies.

Traditional Sandwiches

Simply fresh food

Available 24 hours a day

All sandwiches are freshly prepared with a choice of white, granary or whole meal bread and served with a salad garnish, Kettles crisps or chips

Please note: Chips are only served with sandwiches during our lunch time from 12pm-2pm

Ham & Cheese	£6.95
Cheddar Cheese & Homemade Chutney (V)	£6.75
Chicken and Mayonnaise	£7.00
Devon Beef with Horseradish Sauce	£7.00
Egg and Mayonnaise	£6.75
Prawn & Marie Rose Sauce	£7.50
Scottish Smoked Salmon, Crème Fraiche and Cucumber	£8.25

Side Orders Available from 12pm till 2pm

Homemade Beer Battered Onion Rings	£2.50
Mixed Leaf Salad	£2.95
Hand Cut Chips	£3.25
Sweet Potato Fries	£3.50
Garlic Bread	£2.50
Cheesy Garlic Bread	£3.25
Bread & Butter/ Roll & Butter	£0.95

Please inform a member of staff if you have any dietary requirements or

allergies.

Special Sandwiches & Wraps

simply fresh food

Served from 12noon—2pm

Warm Bacon, Somerset Brie & Red Grape Baguette **£8.50**

Served with salad garnish

Crayfish, Rocket & Sweet Chilli Mayonnaise Open Sandwich **£8.95**

Served with a choice of granary or white bloomer bread & salad garnish

Tomato Salsa and Goats Cheese Open Sandwich (V) **£8.50**

Served with a choice of granary or white bloomer bread & salad garnish

Chicago Chicken & Bacon Melt **£10.75**

Pieces of chicken & bacon bonded together with BBQ sauce in a baguette

Served with sweet potato fries & mixed leaves

Classic Club Sandwich **£9.50**

Chicken mayonnaise, grilled bacon, lettuce & Tomato. Served with hand cut chips

Pan Fried Steak, Button Mushroom & Onion Baguette **£10.95**

Served with a Dressed Mixed Salad & Hand Cut Chips

With Cheese **£11.25**

Chicken Wrap **£8.50**

Southern fried chicken strips in a warm spinach tortilla wrap. Served with salad leaves, cheese, tomato & sweet chili sauce

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Light meals

simply fresh food

Served from 12noon—2pm

Soup of the Day **£5.75**

Freshly homemade & served with a bread roll

Creamy Port & Stilton Wild Mushrooms (V)

Served on a toasted brioche

Starter (1) £5.95 / Main (2) £10.50

Homemade Chicken Liver & Smoked Bacon Pate

£5.95

Served with a homemade chutney, dressed leaves & salted crostini

Homemade Thai Fishcake

Starter (1) £7.25 / Main (2) £11.95

Served on mixed leaves with a sweet chilli dipping sauce

Add Sweet Potatoes £1.50

Crayfish & Baby Gem Salad

Starter £6.95 / Main £11.25

Drizzled with a sweet chilli mayonnaise & served with buttered brown bread

Classic Chicken Caesar Salad

Starter £6.95 / Main £10.95

Chicken, bacon, anchovies, parmesan & garlic croutons

Highland Cure Smoked Salmon Salad

£9.95

Served with mixed baby leaves, cherry tomato, red onion, cucumber & Marie Rose sauce

Duchy Ploughman

£9.95

Cheddar cheese, ham, pickled onion, homemade chutney, pork pie, dressed leaves & warm baguette.

Warm Goats Cheese Salad

£9.95

Served Upon a Green Dressed Salad, Beetroot & Toasted Walnuts

Please inform a member of staff if you have any dietary requirements or allergies.

Daily Special
Simply fresh food

Available on the Day

Served from 12noon—2.00pm

Palace BBQ Texas Beef Burger **£11.95**

Homemade beef burger, grilled smoked bacon & BBQ sauce
Served in a toasted brioche bun & accompanied by sweet potato fries &
Baby Gem Leaves
Add Cheese for 50p

8oz Rib Eye Steak **£16.95**

Served with oven baked field mushroom, grilled tomato, rocket & parmesan salad
& hand cut chips

Pan Fried Lambs Liver & Bacon **£11.50**

Served with rich red onion gravy & accompanied by bubble & squeak

Wild Mushroom & Ricotta Tagliatelle **£10.95**

Served in a sweet chilli sauce & accompanied by toasted garlic bread

Add Chicken **£11.75**

10oz Horseshoe Gammon Steak, Egg & Pineapple Ring **£10.95**

Served with hand cut chips & dressed salad garnish

Omelettes **£9.25**

Create your own from a selection of 3 fillings including:

Cheese, Bacon, Tomato, Mushrooms, Herbs or Onions,

Served with salad garnish & chips. **Extra Fillings 80p each**

Please inform a member of staff if you have any dietary requirements or allergies.

Served from 12noon—2.00pm

Classic Breaded Deep Fried Scampi **£11.50**

Served with hand cut chips, tartar sauce & dressed salad

Grilled Salmon Fillet **£12.25**

Served with warm asparagus spears, buttered baby potatoes, sweet chilli sauce & dressed salad garnish

Beer Battered Fish of the Day **£11.75**

Beer battered & served with hand cut chips, mushy peas & tartar sauce

Grilled Fillets of Sea Bass **£13.95**

Served on warm salad of sautéed onions, peppers, potatoes and cherry tomatoes with balsamic dressing

Please inform a member of staff if you have any dietary requirements or allergies.

Chef's Dessert Of The Day **£5.95**

Please ask for a list of today's homemade desserts

Crème Brulee Of The Day **£5.95**

Fresh Mixed Berry Eton Mess **£5.95**

Crumble Of The Day **£6.25**

Served with Vanilla Crème Anglaise

Warm Double Chocolate Chip Brownie **£6.75**

Served with Yard Farm vanilla clotted cream ice cream

Yarde Farm Ice Cream

Your choice of; Chunky Belgian Chocolate, Salted Caramel, Strawberry, Clotted Cream, Mint Choc Chip and Rum & Raisin

1 Scoop **£2.00**

2 Scoop **£3.50**

3 Scoops **£5.00**

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Palace Cheese Platter

Served with Biscuits, Celery, Carrots, Grapes & Homemade Chutney

Cornish Yarg

A semi hard cheese from Cornwall, wrapped in nettles which give a distinctive flavour.

Blue Stilton

The Stilton cheese can only be produced in the three counties of Derbyshire, Nottinghamshire and Leicestershire. The cheese is made from locally produced cow's pasteurised milk. And it is made in a cylindrical shape

Tickler

Made at Taw Valley Creamery, near Okehampton, Devon. Tickler is matured for up to 18 months, giving a distinctive tangy flavour

Somerset Brie

A creamy, mild cheese, with a full and rich flavour

Smoked Oakwood West Country Farmhouse Cheddar

Slowly smoked over natural oak chippings until it takes on a subtle oak smoked flavour and develops a deep

Choice of 3 cheeses £7.25

Choice of 5 choices £8.50

Why not accompany it with a glass of one of our fine ports

Cockburn's Fine Ruby Port 50ml £2.80

Taylor's L.B.V 2004 50ml £3.60

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Palace No.1

£8.50

Hendrix Gin, Pimms & Lemonade, topped up with Ginger Beer. Garnished with Mint, Lime & Cucumber . This is long drink that will leave you longing for more!

Sex on The Beach

£8.00

Made from Vodka, Peach Schnapps, Orange juice, and Cranberry juice. A modern classic, with a name you won't forget! Subtle fruit flavor's infused with peach schnapps & vodka making this a delicious cocktail.

Sunny Day

£8.50

Long refreshing and very tasty! Consisting of Vodka Blue, White Rum, Amaretto mixed with Orange & Pineapple Juice. You'll be a fan of Vodka after this if your not already!

English Riviera

£8.00

Enjoy the views of the English Riviera whilst experiencing the refreshing taste at the same time! This cocktail consists of Vodka, Blue Curacao, Lemonade & Grenadine.

French 75

£9.50

French 75 is a cocktail made from gin, Prosecco, and sugar. It is also called a **75 Cocktail**, or in French simply a *Soixante Quinze*. This cocktail has an amazing kick to it and is perfect for anyone who enjoys a bit of class with their alcohol.

Dark & Stormy

£8.00

The Dark 'n' Stormy is a highball cocktail made with Kraken Rum and Ginger Beer served over ice and garnished with a slice of lime. This cocktail is a favourite among many and for good reason!

Espresso Martini

£10.00

Espresso Martini is a cold, coffee-flavoured cocktail made with Grey Goose Vodka, Espresso Coffee & Baileys. It's rich, indulgent and creamy, and the shot of espresso will make sure you keep up with the pack if you find yourself flagging at any point during the night!

Wine Menu

(125mL House wine by the glass also available start from £3.65)

White

	175ml	250ml	BTL
1 Colombard, Chardonnay, Australia Medium bodied wine with citrus and ripe pineapple notes.	£4.50	£5.95	£16.95
2 Lyric Pinot Grigio, Italy A very characterful Italian Pinot Grigio with tempting apricot, peach and melon fruit tones.	£4.85	£6.20	£17.50
3 Las Ondas Sauvignon Blanc, Chile A fresh, clean and spritzy Chilean dry white wine with no shortage of lively fruit flavours	£4.95	£6.30	£18.50
4 Vouvray Bougrier, Loire, France This is a fragrant, slightly honeyed, yet refreshing white wine	£5.00	£6.50	£19.00
5 Las Ondas Viognier Valle Central, Chile A delicate and scented Viognier that is dry crisp on the palate			£19.50
6 Millstream Chenin Blanc, South Africa Light and fresh South African white with an attractive quince and pear character.			£19.95
7 Boomerang Bay, Chardonnay~Australia Clean, balanced and crisp with light citrus			£21.95
8 Andean Vineyards, Torrontes, Argentina Alight-bodied, vibrant wine with floral and fruit aromas from the Torrontes grape			£22.50
9 Domaine De La Baume, Viognier, France Zippy and herbaceous on the nose, with a bite of vibrant acidity on the palate.			£23.50
10 Silver Lake Sauvignon Blanc, New Zealand Fresh and zesty with ripe gooseberry fruit and a crisp finish			£24.50
11 Chablis, J Moreau et Fils~Burgundy, France Clean, fresh and gently aromatic, with hints of both apple and citrus			£27.95
12 Sancerre, Les Pierres Blanches, Loire, France A well-structured dry white wine, with a stoney, leafy, green fruit aroma			£29.95

Champagne & Sparkling Wines

200ml

75cl

13 Ponte Prosecco, Extra Dry, Italy

£8.50

£25.50

Clean, dry and crispy with a creamy finish

14 Ponte Aurora Rose, Italy

Light, off-dry Italian rose sparkling wine.

£25.50

15 Segura Viudas Cava Brut NV, Spain

A fresh, clean, light bodied Spanish Sparkling Wine

£24.50

16 H Lanvin Brut, France

Golden in colour with fine bubbles, fresh on the nose with a rounded toasty palate

£39.00

17 Tattinger Brut Reserve NV, France

Toasty and biscuity on the nose & a good weight of fruit.

£47.00

18 Taittinger, Nocturne, Mosaic, France

A smooth and rounded Champagne that also has toast and butter aromas.

£49.95

Rose

175ml

250ml

BTL

19 Lyric Pinot Grigio Blush, Italy

£5.10

£6.70

£18.95

A light and delicate Italian Pink Pinot Grigio that is off dry on the palate.

20 Jack & Gina Zinfandel Rose, California

£5.25

£6.85

£19.95

Medium-sweet Californian with delicious red fruit flavours and plenty of lively acidity

Red

175ml

250ml

Btl

21 Invenio Shiraz, Australia

£4.50

£5.95

£16.50

Australian perfumed raspberry fruit, and hints of white pepper

22 Merlot Ponte di Piave, Italy

£4.65

£6.10

£17.00

A bright red Italian wine with violet reflections, fresh, fruity and agreeably soft.

23 Las Ondas, Cabernet Sauvignon. Chile

£4.85

£6.20

£17.50

Ripe black fruits and oak make up the aroma of this mid bodied red wine

24 Chai de Bordes Bordeaux, Farnce **£19.95**

A mid-bodied claret that has ripe spicy fruit & yielding tannins

25 Côtes du Rhône Cuvée St Laurent, France **£20.50**

Deep in colour, showing plenty of dark pepperyfruit and a decent grip in the mouth

26 Boomerang Bay, Shiraz, Australia **£21.95**

A youthful, juicy Australian shiraz with a fruity body

27 Andean Vineyards Malbec, Argentina **£22.50**

A mid-bodied and warming Argentinean red wine that has a good attack of damson and spice

28 Domaine De Baume, Merlot, France **£23.50**

. Soft, juicy red, with lots of plums and black fruit flavours.

29 Paternina Banda Azul Crianza, Rioja , Spain **£23.95**

A traditional Spanish Rioja with soft red currant and vanilla oak on the nose and palate

30 Gavi Terre Del Barolo, Italy **£24.95**

This red wine has a comlex, woody nose, with a lingering flavour of liquorice on the palate

31 Chateau de l'Abbaye Fleurie, France **£27.95**

A lightish bodied and delicately tannic redthat has just a touch of dark fruit

32 Bourgogne Pinot Noir Louis, Jadot **£28.50**

Ripe, firm, yet soft in the delivery, full of cherry, anise and clove spice.

33 Châteauneuf-du-Pape, France **£47.95**

A deep, rich, concentrated wine with a fineflavour and a warm, satisfying finish

Our Dessert Wine & Ports **125ml**

37.5cl

34 Errazuriz Late Harvest Sauvignon, Chile **£5.50** **£16.00**

A sweet Chilean white wine with pronounced floral and citrus aromas.

Taylors LBV Port **£3.60** **50ml**

Cockburns Ruby Port **£2.80** **50ml**