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## WELCOME TO THE PALM COURT

Drawing inspiration from Charles Baker's two books "**Jigger, Beaker & Glass**" & the culinary focused "**Knife, Fork & Spoon**" that bring to life recipes from across the Empire, this menu celebrates & recreates the golden era of travel.



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## Charles Henry Baker

(Born. 1895 - Died. 1987)

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Charles Henry Baker, Jr. was an American author best known as a globetrotting adventurer poet laureate of the cocktail. His books & culinary writings have become highly collectable among cocktail aficionados & culinary historians.

These highly regarded books represent a provocative and insightful snapshot of the cocktail world of the day. His elaborate and eclectic stories linked to each cocktail are just as important as the recipes themselves.



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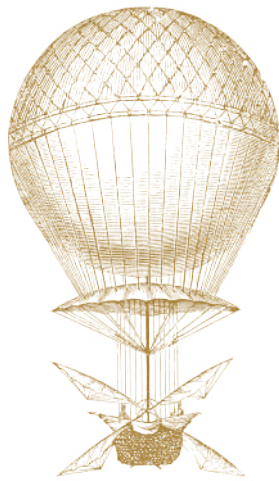
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All prices are inclusive of VAT.

A discretionary 12.5% service charge  
will be added to your bill.

This menu contains allergies. If you have any food/drink intolerances or allergies,  
please let a member of the team know and we can guide you accordingly



## CHAMPAGNES

	Glass 125ml	Bottle 750ml
<b>BRUT</b>		
Moët & Chandon Brut Imperial, NV	15.00	75.00
R de Ruinart Brut, NV		85.00
Veuve Clicquot Yellow Label, NV		85.00
<b>ROSÉ BRUT</b>		
Moët & Chandon Imperial Rosé, NV	18.00	95.00
Taittinger Prestige Rosé Brut, NV		85.00
R de Ruinart Brut Rosé, NV		99.00
<b>PREMIUMS</b>		
Dom Pérignon 2006 Vintage Medium to full bodied champagne.		195.00
Bollinger La Grande Année 2005 Full bodied and complex with great finesse and style.		175.00
Krug Grande Cuvee, NV The palate is dominated by honey & nuts with graceful acidity and a long finish.		250.00
Louis Roederer Cristal This is champagne at its finest, as inspired today as it has always been, the embodiment of elegance and purity.		320.00
<b>SPARKLING WINE</b>		
Chapel Down Blanc de Blancs 2013	12.00	55.00
Chapel Down Three Graces 2010	14.00	65.00

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# THE PALM COURT COCKTAILS

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## GOLDEN AGE OF COCKTAILS

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Having first opened its doors during the '**Golden Age of Cocktails**' in 1927, the Sheraton Grand London Park Lane was known as a well-known haunt of the **Bright Young Things** of 1920s Mayfair, serving cocktails to many renowned celebrities and VIPs throughout its history.

Our cocktail list has been designed in order of the time of day. Search for the appropriate time and you will find a matching cocktail

(all priced at 14.00)

While in 1930s London it may have been de rigueur for elevenses to be taken with a Martini, and for the day to pass form drink to drink, times have changed (for the better). So please drink responsibly - we don't expect anyone to treat this as a timetable for a single day.



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# THE PALM COURT COCKTAILS

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## VINTAGE

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### The Mint Julep

In 1803 the London-based writer John Davis noted that the Mint Julep was a drink ‘taken by Virginians of a morning’, and it is true that its herbal sweetness makes an excellent start to the day, setting you up for the tricky business of deciding where and when to lunch. It is associated with the Kentucky Derby in particular and the southern states of America more generally, although our version, with cherries and pineapple as well as mint, hails from the Philippines.

Knob Creek Bourbon, Mount Gay Extra Old Barbados Rum, sugar, mint, cherries, pineapple



### The Classic Champagne Cocktail

Time for afternoon tea, enlivened by a Champagne cocktail or two - a drink almost unchanged since its intervention, probably several decades before its printed mention in the early 1860s.

Moët & Chandon Imperial Brut, Martell VS Cognac, sugar, Angostura bitters



### Carolina Plantation Bracer

Charles H Baker included this vigorous rum-based cocktail in the pick-me-up section of his book, *Jigger Beaker Glass*, having discovered it in 1927, in Charleston, South Carolina.

The perfect drink to ease the troubles of the day into the calm waters of the evening.

Myers Jamaican Rum, Mount Gay Extra Old Barbados Rum, Martell VS Cognac, Graham’s 10 years old Tawny Port, sugar, egg [e]

# THE PALM COURT COCKTAILS

## VINTAGE

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### The Colonial Cooler

With gin, vermouth and Amer Picon, this is the very definition of an aperitif; light and mouthwateringly bittersweet, designed to open the appetite for the evening ahead. Baker first tasted this in Borneo, after a dicey afternoon adrift in a dead motor boat on the glassy sea of Sandakan.

Martin Millers Westbourne Strength Gin, Ganica Extra Dry Italian Vermouth, Amer Picon, Orange Curacao, soda, Angostura bitters



### The Americano

Another aperitif (a word which comes from the Latin aperio, to open), and relation of the altogether stronger Negroni, which is made with gin rather than soda water. Invented in mid-19th century Italy, the Americano didn't get its name until it became popular with American tourists in the 1920s, escaping Prohibition back home.

Carpona Punt & Mes, Campari, Fever-Tree Soda Water



### Martini

In 1930's London, 9pm was considered the dinner hour and the Martini was the quintessential pre-dinner drink, made almost exclusively with gin.

Choice of Gin or Vodka, choice of Vermouth



### The Sazerac

An unrivalled after-dinner digestif, the Sazerac is New Orleans's absinthe-rinsed gift to the world, a rye whisky cocktail dating back to at least the 1880's.

Rittenhouse Rye Whiskey, Absinthe, sugar, Peychaud bitters, Angostura bitters.

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# THE PALM COURT COCKTAILS

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## CLASSIC

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12.00

### Old Fashioned

Woodford Reserve Bourbon, sugar,  
Angostura bitters, Regans orange bitters

### Negroni

Beefeater 24 Gin, Campari,  
Antica Formula Carpona Vermouth

### Manhattan

Woodford Reserve Rye Whiskey,  
Antica Formula Carpona Vermouth, Angostura bitters

### Margarita

Patron Silver, Cointreau, lime, sugar

### Sidecar

Martell VS, Cointreau, lemon

### Whiskey Sour

Jameson Select Reserve, lemon juice, sugar,  
Angostura bitters, egg [e]

### Aviation

Martin Millers Westbourne Gin, Maraschino,  
Creme de Violette, lemon juice

### Vieux Carré

Rittenhouse Rye Whiskey, Martell VS, Carpona Punt  
e Mes, Benédicte, Peychaud's bitters,  
Angostura bitters.

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## SHERATON SELECTS

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Taste	Glass	Bottle
50ml	175ml	750ml

### WHITE WINE

2013 Allendorf Rudesheim Berg	3.80	11.00	45.00
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Roseneck VDP. Riesling

Rheingau | Germany | Riesling

The fruitiness of the fragrance can also be distinguished in the taste, which also offers an extremely elegant minerality. A well balanced harmony invites further tasting.

Gold medal in the 2015 Mundus Vini International wine competition.

2014 Henri Bourgeois Sancerre	3.60	10.50	42.00
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“Les Barrones”

Loire | France | Sauvignon Blanc

The chive and flint notes are backed by a tangy lime echo on the finish. Light, pure and fresh.

Rated 87+ points by Wine Spectator for the past four vintages.

### RED WINE

2010 Marqués de Riscal	3.80	11.00	45.00
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Rioja | Spain | Tempranillo

On the palate it is full and tasty, with good structure and rounded elegant tannins.

The finish is long and fresh, with a slight reminder of the fine oak.

2013 European Winery of the Year - Wine Enthusiast

2012 Penfolds, Kalimna Bin 28	4.10	12.00	49.00
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South Australia | Shiraz

Fresh and vibrant, with juicy redcurrant, blackberry & plum fruit.

Even and balanced on the palate with deep and structured tannins.

Rated 91 points by Wine Spectator.

## WINE

	Glass 175ml	Bottle 750ml
<b>WHITE</b>		
<b>Kleine Zalze</b> Stellenbosch   South-Africa   Sauvignon Blanc	8.00	28.00
<b>Giulia Lumina, Ruffino</b> Friuli-Venezia Giulia   Italy   Pinot Grigio	8.50	32.00
<b>Villa Maria</b> Marlborough   New Zealand   Sauvignon Blanc	9.50	36.00
<b>Nederburg “The Anchorman”</b> Western Cape   South-Africa   Chenin Blanc	10.50	40.00
<b>Oakridge “Lieu Dit”</b> Yarra Valley   Australia   Chardonnay	13.00	50.00
<b>RED</b>		
<b>Granfort</b> Pays d’Oc   France   Merlot	8.00	28.00
<b>Nederburg “The Manor”</b> Western Cape   South-Africa   Cabernet Sauvignon	8.50	32.00
<b>September Hill</b> California   U.S.A.   Cabernet Sauvignon	9.50	36.00
<b>Atamisque Serbal Malbec</b> Mendoza   Argentina   Malbec	10.50	40.00
<b>Crozes-Hermitage, Petite Ruche, M. Chapoutier</b> Rhône   France   Syrah	13.00	50.00
<b>ROSÉ</b>		
<b>Sancerre Rosé, Le Rabault, Joseph Mellot</b> Loire Valley   France	9.00	34.00

A smaller glass size is available on request.

## BEER

<b>Little Creatures, Pale Ale</b> Australia Hop flowers provide intense citrus and stone fruit characters that are carefully balanced with speciality malts.	5.2% Alc./33cl	6.50
<b>Cobra, Lager</b> India Cobra uses a traditional blend of ingredients to create a smooth and less gassy beer quite like no others.	4.8% Alc./33cl	6.50
<b>Schiehallion, Lager</b> Harviestoun, Alva, Scotland Aromas and flavours of fresh-cut grass, brown sugar, lychee and green mango.	4.8% Alc./33cl	6.50
<b>Curious IPA, Pale Ale</b> Chapel Down, Tenterden, England Grassy hops, hay and caramel with faint cracked black pepper.	5.6% Alc./33cl	6.50
<b>Monteiths, Pilsner</b> New Zealand Malty caramel, carefully balanced beer with a smooth, clean bitterness.	5.0% Alc./33cl	6.50
<b>Curious Apple, Cider</b> Chapel Down, Tenterden, England All fruit is hand-picked and fermented using wine yeast to preserve their aromatic, delicate, crisp flavour.	5.2% Alc./33cl	6.50
<b>Ola Dubh 12 year old, Barrel-Aged Beer</b> Harviestown, Alva, Scotland Flavours of smoky-sweet malts, roasted peat, coffee beans and a well bittered finish.	8% Alc./33cl	10.50

## SHERATON PAIRED

Savour the unexpected with **Paired**, our menu of expertly matched small plates, premium wines & craft beers. **Paired** delights the palate & invites exploration.

British Cured Meats, Sweet Pickles [m] [sd]	5.50
Paired well with: Crozes-Hermitage Petite Ruche, M. Chapoutier, France	13.00
Curious IPA, Pale Ale, England 5.6% Alc	6.50
Potted Scottish Salmon, Compressed Cucumber [f] [g] [m] [c]	5.50
Paired well with: Nederburg "The Anchorman" Chenin Blanc, South Africa	10.50
Little Creatures, Pale Ale, Australia 5.2% Alc	6.50
Basil Polenta Chips, Artichoke Tapenade [g] [m] [sd]	5.00
Paired well with: September Hill Cabernet Sauvignon, USA	9.50
Cobra, Lager, India 4.8% Alc	6.50
BBQ Pulled Pork, Apple Chutney, Celeriac Slaw [g] [c] [sd]	5.95
Paired well with: Atamisque Serbal Malbec, Argentina	8.50
Monteiths, Pilsner, New Zealand 5% Alc	6.50
Norbury Blue Cheese, Honey, Peter's Yard Crisp Breads [m] [g]	5.95
Paired well with: Allendorf Rudesheim Berg Roseneck Riesling, Germany	11.00
Schiehallion, Lager, Scotland 4.8% Alc	6.50
Mackerel Burger, Fennel & Cucumber, Horseradish Cream [f] [sd] [g] [m]	5.50
Paired well with: Camel Valley Bacchus Dry, UK	10.50
Little Creatures, Pale Ale, Australia 5.2% Alc	6.50
Whisky and Chocolate Bar, Mocha Cream [e] [m]	5.00
Paired well with: Penfolds Kalimna Bin 28 Shiraz, Australia	12.00
Monteiths, Pilsner, New Zealand 5% Alc	6.50
Orange Polenta Cake, Pineapple & Coriander Salad [e] [m] [n]	5.00
Paired well with: "Les Barrones" Henri Bourgeois Sancerre, France	10.50
Curious Apple, Cider, England 5.2% Alc	6.50

# BREAKFAST

Served From 9am - 12pm

Bakery Basket of Danish Pastry, Muffin & Croissant	[g] [e] [l] [m] [tr]	8.50
Toasted White-Brown & Granary Bread (gluten free option available)	[g]	4.50
Individual Pastry	[g] [e] [l] [m] [tr]	4.50
Greek Yogurt with Fruit or Berry Compote	[m]	6.00
Mixed Berries		7.50
Fruit Platter		8.50
Pancake, Strawberries & Crème Fraîche	[g] [e] [m]	8.50
Waffles, Bacon & Maple Syrup	[g] [e] [m]	9.00
Severn & Wye Smoked Salmon Omelette	[e] [f] [m] [l]	12.00
Eggs Benedict/Florentine/Royale	[e] [l] [m] [sd]	12.50
Toasted Severn & Wye Smoked Salmon Bagel & Cream Cheese	[m] [f] [g]	10.50
Omelette Arnold Bennett North Sea Smoked Haddock & Cheese Sauce	[g] [e] [l] [m] [tr]	11.00

## SELECTION OF HOT BEVERAGES

Espresso	3.85
Double Espresso	5.00
Cafe Latte	5.50
Cappucino	5.50
Freshly Brewed Coffee	5.50
Classic Tea	5.50
Hot Chocolate	5.50
Rare and Single Estate Tea	8.50

## JUICE

Pineapple, Tomato or Cranberry	4.00
Freshly Pressed Orange, Apple or Grapefruit	6.00

## SMOOTHIE

Green Apple, Celery, Cucumber	7.00
Mango & Pineapple	7.00
Mixed Berries	7.00



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## SANDWICHES & SALAD

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Served From 12pm - 10.30pm

### SANDWICHES

(all served with a choice of salad or French fries)

The Palm Court Club Sandwich Grilled Chicken, Crispy Bacon, Mayonnaise, Gem Lettuce & Vine Tomatoes, Free Range Egg	[g] [e] [l] [so]	16.00
Char-Grilled British Red Poll Sirloin Steak Sandwich Red Onion Marmalade, Horseradish Cream	[g] [e] [l] [so]	18.00
John Ross Smoked Salmon Toasted Bagel Smoked Salmon, Salted Cucumber, Cream Cheese &  Chives	[g] [f] [l] [m]	14.00
Toasted Honey Ham, Vine Tomatoes & Emmental Cheese	[g] [l] [m] [mu]	14.00
Grilled Goat Cheese, Heirloom Tomatoes & Avocado	[g] [l] [m]	12.00

### SALADS

Canadian Caesar Salad, Monterey Jack and Cured Maple Ham	[g] [e] [mu] [l] [m]	14.00
Glazed Beetroots, Golden Cross Goats Cheese and Baby Spinach Salad, Raspberry Dressing	[mu] [sd] [m]	13.00
Seasonal Salad Rocket, Baby Spinach, Cucumber, Radish, Tomatoes, Red Onion	[c] [mu] [sd]	11.00

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Allergens:

[p] Peanuts, [tr] Treenuts, [l] Lupin, [m] Milk, [e] Eggs, [f] Fish,  
[mo] Molluscs, [cr] Crustaceans, [s] Soya, [g] Gluten,  
[ss] Sesame Seeds, [c] Celery, [mu] Mustard,  
[sd] Sulphur Dioxide

## ALL DAY MENU

Served From 12pm - 10.30pm

### LAND

Paneer Masala, Jeera Rice, Cucumber Raita & Naan	[v] [g]	15.00
Chargrilled British Beef Burger, Brioche Bun, Cheese, Bacon and French Fries	[g] [e] [l] [m] [mu]	18.00
Lamb Jalfrezi, Basmati Rice, Mint Raita and Naan	[g] [l] [m]	18.00
Red Poll Rib-Eye, Parsnip Purée, Girolles and Yuzu Sauce (225g)	[m] [sd]	25.00

### SEA

Seared Mackerel, Gado Gado Salad, Macadamia Nut Dressing	[e] [f] [m] [tr] [sd]	12.00
Deep Fried North Sea Cod Fillet, Chips, Mushy Peas and Tartar Sauce	[g] [e] [l] [f] [sd]	17.00
Asian Spiced Salmon, Beetroot Purée and Sprout Cress	[f] [s] [g]	18.00
Chilli Crab, Chargrilled Pineapple, Seaweed and Pork Crumb	[cr] [tr] [p] [m] [e] [ss]	19.00

### SKY

Crispy Duck, Cucumber, Spring Onions, Plum Sauce	[g] [p] [s] [sd]	11.00
Roast Pigeon Breast, Salisify, Foie Gras Mousse Grilled Radicchio	[sd] [g] [m]	18.00
Jamaican Style Jerk Spring Chicken, Rice and Peas	[m] [sd]	17.00
Roast Guinea Fowl, Sweetcorn Purée, Butternut Squash, Wild Mushroom	[m]	15.00

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## DESSERT

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Indian Mango Kulfi and Seasonal Fruit	[m] [sd]	7.00
Banana and Molasses Tart, Coconut Sorbet	[g] [tr] [m] [e]	7.00
Granny Smith Apple Crumble Tart, Clotted Cream & Blackberries	[g] [e] [m] [n]	7.00
Canadian Baked Pecan Cheesecake, Maple Syrup Ice Cream	[g] [m] [e] [n]	7.00
Selection of Ice Creams and Sorbets	[e] [m]	7.00
Selection of Seasonal Cheeses and Chutney	[g] [m] [sd]	9.00



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### Allergens:

[p] Peanuts, [tr] Treenuts, [l] Lupin, [m] Milk, [e] Eggs, [f] Fish,  
[mo] Molluscs, [cr] Crustaceans, [s] Soya, [g] Gluten,  
[ss] Sesame Seeds, [c] Celery, [mu] Mustard,  
[sd] Sulphur Dioxide

## SPIRITS

### VODKA

Absolut	8.50
Sipsmith	9.75
Ketel One	10.00
Ciroc	10.00
U'Luvka	10.25
Belvedere	10.75
Grey Goose	11.00
Absolut Elyx	11.00
Beluga	11.00
Stolichnaya Elit	12.75
Ultimat	12.75

### GIN

Beefeater	8.50
Plymouth	8.50
Bombay Sapphire	9.00
Sipsmith	9.00
Elephant London Dry	9.50
Ophir	9.50
Monkey 47	10.00
Beefeater 24	10.00
Botanist Islay Dry	10.00
Hendricks	10.00
Martin Miller's Westbourne Strength	11.00
Tanqueray No. Ten	11.50

### TEQUILAS

Olmecca Blanco	8.50
Don Julio Blanco	13.00
Patron Silver	16.00
Patron Anejo	16.00



### RUMS & CACHACA

Havana Club 3 year old	8.50
Myers	8.50
Sagatiba Pura Cachaca	8.50
Appleton VX	9.50
Diplomatico Reserva Exclusiva	11.00
Don Papa	11.00
Havana Club 7 year old	11.00
Mount Gay Extra Old	13.00
Ron Zacapa Centenario XO	14.00
Havana Club 15 year old	25.00

Please note that our standard measures are 35ml, spirits are also available in 25ml measures upon request.

# WHISKY

## SCOTCH WHISKY

### Single Malt Whisky

#### Lowland

Auchentoshan 12 year old	10.00
Auchentoshan Three Wood	14.50

#### The Highland

Glenmorangie 10 year old	11.00
Dalwhinnie 15 year old	11.50
Dalmore 12 year old	12.00
Oban 14 year old	12.75
Dalmore 15 year old	13.50
Glenmorangie 18 year old	18.00
Dalmore King Alexander III	49.00

#### Speyside

Glenlivet Founders Reserve	11.00
Macallan Gold	12.50
Macallan 18 year old, Sherry Oak	22.00
Macallan 25 year old, Sherry Oak	72.00

#### Island

Highland Park 12 year old	9.50
Talisker 10 year old	11.25

#### Islay

Laphroaig 10 year old	9.00
Bowmore 12 year old	9.50
Bruichladdich Port Charlotte	12.75
Lagavulin 16 year old	13.75
Bowmore Darkest 15 year old	15.00
Octomore, Edition 07.1	19.00

## BLENDED WHISKY

Chivas Regal 12 year old	9.00
Monkey Shoulder	9.50
Johnnie Walker Black Label	9.50
Johnnie Walker Blue Label	39.00

## AMERICAN WHISKEY BOURBON & RYE

Knob Creek	9.50
Bulleit	9.50
Maker's Mark	10.00
Woodford Reserve	11.00
Wild Turkey 101	11.00
Jack Daniels Single Barrel	12.75
Rittenhouse Rye	10.00
Woodford Reserve Rye	12.00

## IRISH WHISKEY

Redbreast 12 year old	9.50
Jameson Select Reserve	10.75
Yellow Spot	14.50

## CANADIAN WHISKEY

Crown Royal	8.50
Canadian Club	8.50

## JAPANESE WHISKY

Sunthory Yamasaki Distilled Reserve	15.00
Nikka From The Barrel	16.00
Sunthory Hibiki 17 year old	17.00

Alcohol by volume: Whisky 40% – 55%

## APERITIFS & DIGESTIVES

### SHERRYS

Gonzalez Byass Elegante, Fino	8.50
Gonzalez Byass Alfonso Oloroso Seco	8.50

### PORT

Graham's 10 year old Tawny	8.50
Dow's 1985 Vintage Port	22.00

### APERITIFS

Campari	7.50
Pernod	7.50
Pimms	7.50
Amer Picon	8.00
Aperol	8.00

### VERMOUTHS

Cocchi Americano	7.50
Cocchi Torino	7.50
Gancia Bianco	7.50
Lillet Blanc	7.50
Noilly Prat Dry	7.50
Dolin de Chambéry Dry	8.50
Dolin de Chambéry Rouge	8.50
Antica Formula Carpano	8.50
Carpona Punt e Mes	8.50

### COGNAC

Martell VS	9.00
Martell VSOP Medallion Cognac	10.25
Rémy Martin VSOP, Mature Cask Finish	10.75
Rémy Martin Cour de Cognac	11.50
Martell XO	17.25
Martell Cordon Bleu	18.50
Rémy Martin XO	22.00
Hennessy XO	23.00
Hennessy Paradis	115.00
Louis XIII de Rémy Martin	195.00

### ARMAGNAC

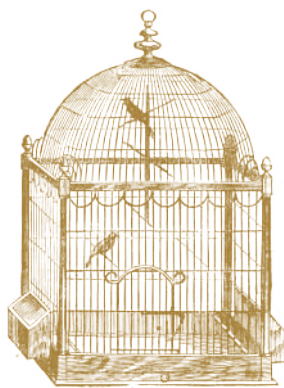
Janneau VSOP	11.50
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### CALVADOS

Boulard La Cuvee, Vincent Calvados, Pays d'Auge	10.00
Pere Magloire VSOP	10.00

Please note that our standard measures are 35ml, spirits are also available in 25ml measures upon request. Port, Sherry & Vermouths are 70ml.

Alcohol by volume: Cognac 35% – 40%



Aviary.



MARINER'S COMPASS