

THE
ZETTER

Bloomsbury

GARDEN MENU

Grilled focaccia (pb) 6

Arbequina extra virgin olive oil, aged balsamic vinegar

Corn on the cob 7

Aleppo chilli butter (v)

Triple cooked chips (v) 9

Chef's own curry mayo

Crispy calamari 13

Togarashi & lime

Grilled avocado salad (pb) 12

Cherry tomato, rose harissa

Charred tender stem broccoli (pb) 9

Piquillo pepper glaze, pine kernels

Grilled Romana courgette salad (v) 10

Whipped ricotta, baby gem, almond, pickled shallot

Zetter Caesar salad 14

Lincolnshire Poacher, Cantabrian anchovies, croutons

(Add grilled chicken breast £8)

(pb) - Plant based (v) - Vegetarian

All prices are inclusive of V.A.T and are subject to discretionary service charge of 12.5%. All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements, please ask a member of the management team. Please note, the Parlour operates on a cashless basis.

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FROM THE JOSPER GRILL

Stokes Marsh Farm 28 days dry aged

Sirloin 42 Rump cap 32 Flat Iron 25

All steaks are served medium rare with triple-cooked chips, house salad & chimichurri

Yellowfin tuna loin 27

Green papaya, onion, coconut, coriander, nuoc cham dressing

Gilthead sea bream 23

Charred lemon, seaweed butter, mesclun salad

Cotswold white chicken 23

Fermented barley glaze, charred spring onions, triple cooked chips

Steak Sandwich 21

Bavette, watercress, horseradish cream, skin on fries

(Upgrade to triple cooked chips for £3)

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