THE

ZETTER

Bloomsbury

PARLOUR MENU

Snacks & sharers

Marinated Gordal olives (pb) 7
Lemon, garlic, chilli

Zetter spiced nuts (pb) 7
Rosemary, paprika, marmite, mustard

Triple cooked chips (v) 9
Chef's own curry mayo

Crispy calamari 13
Togarashi & lime

Pigs in blanket 14
Hot honey glaze

Cobble Lane British meat board 21
Smoked speck, Coppa, fennel & garlic salami
Pickled red onion, tomato & smoked garlic chutney, sourdough

British cheese board (v) 20
Ashmore, Tunworth, Kelly's goat cheese
Spiced fruit compote, grapes, crackers

Salads & lighter plates

Zetter Caeser salad (v) 14
Lincolnshire Poacher, Cantabrian anchovies, croutons
(Add chicken breast £8 / Avocado £7 / Smoked salmon £8)

Salt baked heritage beetroot (pb) 13
Barolo glaze, superstraccia, sunflower seeds

Jerusalem artichoke velouté (v) 12
Winter black truffle

Larger plates

Chef's home style curry
Chicken £25 / King prawn £30 /
Paneer & peas (v) £27 (Served with butter naan, basmati rice & raita)

Beer battered Haddock & chips 21
Crushed peas, tartare sauce, curry aioli

Stokes marsh farm rump cap 32
Triple cooked chips, house salad & peppercorn sauce

Roasted Norfolk turkey 24
Chestnut and sage stuffing, cranberry sauce, trimmings

Southern fried chicken burger 18
Sriracha aioli, Red Leicester, onion ring, fries

Zetter cheeseburger 23
Beef shin & bone marrow smashed patties, Croxton Manor cheddar, caper & mustard relish, fries

Zetter vegan burger (pb) 21
Moving Mountains vegan patty,
Vegan smoked applewood cheddar,
Caper & mustard relish, fries

Beetroot wellington (pb) 21
Herbed mash, sand carrots & red wine gravy

(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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Something sweet

Dark chocolate fondant (v) 13
Raspberry ripple ice-cream

Christmas pudding (v) 11
Crème Chantilly, cognac

Granny smith & peach crumble (pb) 12
Madagascan vanilla ice cream, cardamom

Mini mince pie (v) 7

TEA & COFFEE

Espresso/ Macchiato 4.5
Double Espresso/Double Macchiato 4.5
Americano, Flat white, Café latte, Cappuccino 4.5
Hot Chocolate 4.5

Tea from 4.5

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