

THE
ZETTER

Autumn Parlour Pleasures

Nibbles

- Marinated olives, lemon, garlic & rosemary (pb) 5
Rosemary & chilli mixed nuts (v) 6.5
Padrón peppers, chilli oil & smoked rock salt (pb) 7.5
Olive tapenade, grissini bread sticks (pb) 6.5

Small Plates

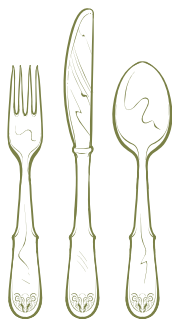
- Wild mushrooms, smoked tofu & truffle (pb) 9
Heritage beets marinated in yuzu, tenderstem broccoli & almonds (pb) 9.5
Crispy egg, Comté velouté, baby spinach & brioche (v) 9.5
Maple-glazed chicken, chilli & satay sauce 12.50
Cornish Yarg croquettes & fig jam (v) 11.5
Prawn and chorizo Spanish stew & garlic butter 14.5

Something Bigger

- Zetter cheese board, apple chutney, pickled celery, crispbread (v) 17.50
Zetter charcuterie platter, piccalilli, sourdough 17.50

Sweet

- Chocolate fudge cake & poached blackberries 6.5
Roast peach & vanilla posset 6.5



(v) - Vegetarian (pb) - Plant based

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.