THE



FESTIVE 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

Small Plates

Festive vegan nut roast, caramelised figs & sage (pb) 9.5

Baked camembert, baked rosemary & garlic baguette (v) 15.5

Lemon sole goujons, tartare sauce 11.5

Pigs in blankets, wholegrain mustard honey dressing 9.5

Cornish yarg croquettes, cranberry jam (v) 10.5

Roast maple glazed Brussels sprouts & smoked streaky bacon 8.5

Something Bigger

Zetter cheese board, cider & apple chutney, crispbread (v) 17.5

Zetter charcuterie platter, piccalilli, sourdough 17.5

Sweet



Mince pies 6.5

Clementine & cinnamon tart 6.5

Christmas bread & butter pudding 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.