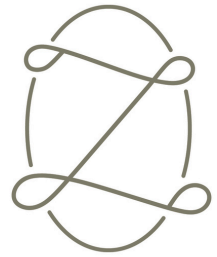


PARLOUR PLEASURES

JAN 25



Nibbles

Marinated olives, lemon, garlic & rosemary (pb) 5

Rosemary & chilli mixed nuts (v) 6

Padrón peppers, chilli oil & smoked rock salt (pb) 8

Kalamata & sundried tomatoes tapenade, grissini breadsticks (pb) 6

Sharing

Zetter Cheese Board 18 (v)

Texford Stilton blue, Carron Lodge Tamworth soft, Cornish Yarg hard cheddar, pickled celery, apple cider chutney & crackers

Zetter Charcuterie Board 18

Cured Coppa, fennel & garlic Salami, Parma ham, Essex tomato chutney & sourdough

Heritage Squash 9.5 (pb)

Fermented cashew & salsa verde

Yorkshire Wensleydale Potato Cakes 10.5 (v)

Cranberry compote

The Fish & Chip 12.5

IPA battered lemon sole, triple cooked potato terrine, pea sparkling wine vinaigrette

Scottish Salmon Pâté 11

Salmon roe, thyme apple gel, pickled radishes & rye

Highland Venison & Beef Shin Terrine 11.5

Horseradish foam, grilled sourdough & baby lettuce

Smoked South Devon Beef Brisket 12.5

Beetroot slaw & smoked tomatoes

Sweet

Braeburn apple & rhubarb crumble, Cornish clotted cream 6.5

Wild berry slice, raspberry sorbet 6.5 (pb)

(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.