

THE
ZETTER

Clerkenwell
Parlour Menu

ZETTER CLERKENWELL CLASSICS

OLD MITRE | 19

*Angel's Envy Bourbon, Bellamie cherry liqueur,
cacao blanc, Angostura bitters*

SCARLET & SILK | 22

*Lanson Le Rosé Champagne, Ford's gin,
maraschino, pickled strawberry*

THE SABINI SLIP | 17

*Patrón Reposado Tequila, Auberon rhubarb,
Campari, Gusbourne Blanc de Blancs*

SQUARE SPRITZ | 16

*Bombay Sapphire gin, elderflower, lemon juice,
fresh mint, Schweppes Soda*

SMOKEHOUSE | 20

*Illegal Joven Mezcal, Pampelle, pink grapefruit,
Black Bee honey, pink sea salt rim*

RED LION | 16

*Dewar's 8yr Caribbean Smooth whisky,
Amante, apricot, Schweppes soda*

RADICAL'S SPICE | 18

*Patrón Silver Tequila, Illegal Joven Mezcal,
Martini Rubino, maraschino, chilli*

CLASSICS

VESPER MARTINI | 16

*Bombay Sapphire gin, Grey Goose vodka,
Martini Ambrato*

AIRMAIL | 19

*Bacardi Reserva Ocho Rum, Black Bee honey syrup,
lime, Gusbourne blanc de blancs*

PALOMA | 19

*Patrón Silver Tequila, grapefruit, lime, agave,
Schweppes soda*

COSMOPOLITAN (1934) | 17

Ford's London Dry Gin, Cointreau, raspberries, lemon

BROOKLYN | 19

*Woodford Reserve Rye, Martini Ambrato, Amer Picon,
Maraschino*

NON-ALCOHOLIC COCKTAILS

PENTIRE COASTAL SPRITZ | 11

Pentire Coastal Spritz, tonic, orange

PENTIRE ADRIFT MARGARITA | 11

Pentire Adrift, agave, lime, chilli, sea salt

All classic cocktails, along with bespoke twists, are available on request (prices may vary). Please ask your server for details. 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. All prices include VAT and are subject to a discretionary 12.5% service charge.

WINE

125ML | BOTTLE

WHITE

2024 Grillo, Mandrarossa | 7 | 40

Sicily, Italy

2024 'Redstone' Riesling | 9 | 55

Gunderloch, Rheinhessen, Germany

2023 Pinot Gris | - | 75

Cradle Valley, Southern England

2023 Chardonnay | - | 105

Marbury, Essex, England

2023 Gusbourne Guinevere Chardonnay | - | 125

Gusbourne, England

ROSÉ

2024 Luberon Rosé | 7 | 40

Famille Perrin, Southern Rhône, France

2024 Rosé | - | 75

Cradle Valley, Southern England

RED

2024 Nero d'Avola, Mandrarossa | 8 | 45

Sicily, Italy

2023 Côtes-du-Rhône, Les Alexandrins | 9 | 55

Southern Rhône, France

2023 'Zeta' Cembreros Garnacha, Pegaso | - | 75

Sierra de Gredos, Spain

2022 Fleurie 'Clos de l'Amandier' | - | 110

Domaine Grégoire Hoppenot, Beaujolais, France

2020 Barolo 'Ravera', G.D. Vajra | - | 250

Piemonte, Italy

CHAMPAGNE & SPARKLING

125ML | BOTTLE

CHAMPAGNE

Lanson Pere Et Fils ^{75cl} | 19 | 110

Lanson Le Rosé Création ^{75cl} | 34 | 160

Lanson Le Blanc De Blancs ^{75cl} | - | 210

Lanson Le Vintage ^{75cl} | - | 215

Lanson Le Black Création ^{1.5cl} | - | 250

SPARKLING

2020 Blanc de Blancs, Gusbourne Estate | 16 | 90

Kent, England

2019 Classic Cuvée Brut, Rathfinny Estate | - | 95

Sussex, England

NV Rosé, Langham Wine Estate | - | 120

Dorset, England

2019 Rose Brut, Gusbourne Estate | - | 125

Kent, England

BEER

Orbit Ivo Pale Ale 330ml | 6.5

Orbit Nico Lager 330ml | 6

Guinness Original 500ml | 8

Bero 0.5% 330ml | 6

SOFT DRINKS

Schweppes carbonated soft drinks | 3

Fresh apple/orange/pineapple juice | 3.50

BELU still & sparkling | 330ml/500ml | 3/5.5

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PARLOUR MENU

House marinated Gordal olives | 7
Lemon, garlic, chilli

Zetter spiced nuts | 7
Rosemary, paprika, marmite, mustard

Cobble Lane Speck | 9
House pickles

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

Black Bomber toastie (v) | 14
Roasted tomato soup

Burrata (v) | 15
Isle of Wight tomatoes, aged balsamic, pine kernels

Vegetable ribbon salad (pb) | 12
Chimichurri, almond, sprouting beans
(Add Ellie's goat cheese £5 / Grilled chicken breast £8)

Cornish crab and Chapel & Swan smoked
salmon crumpet | 18
Pickled cucumber, crème fraîche

(v) - Vegetarian (pb) - Plant based

Fish fillet sandwich | 19
Crispy cod, baby gem, tartare sauce, fries

Zetter sausage roll | 16
Homemade sausage mix & brown sauce

Scotch eggs | 13
Spiced lamb, pea & mint

Cobble Lane British meat board | 21
*Bresaola, Coppa, fennel & garlic salami,
pickled red onion, spiced tomato & caramelised onion
chutney, sourdough*

Zetter cheeseburger | 23
*Homemade beef shin & bone marrow smashed patties,
Croxtton Manor cheddar, caper & mustard relish, fries*

Zetter vegan burger | 21 (pb)
*Moving Mountains vegan patty,
vegan smoked applewood cheddar,
caper & mustard relish, fries*

PUDDING

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

British cheese board (v) | 20
*Spenwood, Colston Bassett Shropshire blue,
Ellie's goat cheese, spiced fruit compote,
grapes, crackers*

(v) - Vegetarian (pb) - Plant based

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SPIRITS

GIN

Bombay Sapphire London Dry | 12
Ford's London Dry | 13
Hendrick's | 15
Hendrick's Grand Cabaret | 17
No. 3 London Dry | 15
Plymouth Sloe | 13
Renaissance | 19
Papa Salt Coastal Gin | 16
Seventy One Eau de Nuit | 35
Sipsmith London Dry | 14
Sipsmith Sloe | 14
Tanqueray No. 10 London Dry | 15
The Botanist Distiller's Strength | 18
The Botanist Islay Dry | 16

VODKA

Grey Goose | 13
Black Cow | 14
Desi Daru Alphonse Mango | 17
Discarded Grape Skin | 15
East London | 13
Micolash | 16
Haku | 16
Reyka | 16

AGAVE

Patrón Silver | 13
Casamigos Añejo | 24
El Tequileño Añejo | 25
El Tequileño Sassenach Select | 34
Fortaleza Blanco | 20
Herradura Plata | 14
Herradura Reposado | 17
Patrón Reposado | 16
Patrón Añejo | 23
Illegal Joven Espadín | 16
Pensador Espadín | 18

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SINGLE MALT WHISKY

Aberfeldy 12 Year Old / Highland | 16
Balvenie 12 Year Old DoubleWood / Speyside | 17
Bruichladdich The Classic Laddie / Islay | 16
Bruichladdich 18 Year Old / Islay | 40
Glendronach 12 Year Old / Highland | 23
Glenfiddich 12 Year Old / Speyside | 14
Glenfiddich 15 Year Old / Speyside | 17
Glenfiddich 21 Year Old Gran Reserva / Speyside | 52
Highland Park 12 Year Old / Orkney | 14
Laphroaig 10 Year Old / Islay | 15

BLENDED SCOTCH & MALT

Dewars 8 Year Old Caribbean Smooth | 13
Monkey Shoulder | 15
Monkey Shoulder Smokey Monkey | 15
Woven Homemade | 16

AMERICAN WHISKEY

Angel's Envy Bourbon | 22
FEW Bourbon | 22
Jack Daniel's Old No. 7 / Tennessee | 13
Jack Daniel's Bonded / Tennessee | 16
Makers Mark 46 / Bourbon | 14
Michter's US*1 Straight Rye | 20
Woodford Reserve Bourbon | 12
Woodford Reserve Rye | 17
Woodford Reserve Double Oaked Bourbon | 20

JAPANESE WHISKY

Suntory Toki | 15
The Hakushu Distiller's Reserve | 42

IRISH WHISKEY

Glendalough Double Barrel | 15
Teeling Small Batch | 14
Redbreast 12 Year Old | 17
Kinahan's KASC B | 14

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BRANDY & EAU DE VIE

Avallen Calvados | 14
Barsol Pisco | 13
François Voyer Pineau Des Charentes | 14
H By Hine VSOP | 17
Marolo Gewurztraminer Grappa | 14
Maxime Trijol VSOP | 15
Maxime Trijol XO | 36
Mette Poire Williams Eau De Vie | 18
Remy Martin VSOP | 13
Remy Martin 1738 | 19
Remy Martin XO | 52
Somerset Cider Brandy 5 Year Old | 15

RUM

Bacardi Carta Blanca | 12
Bacardi Reserva Ocho | 14
Clement Ambre Rhum | 15
Compagnie Des Indes Caraibes | 16
Discarded Banana Peel | 15
Diplomático Mantuano | 14
Diplomático Reserva | 17
Diplomático Planas | 16
Don Papa Baroko | 16
El Dorado 5 Year Old | 15
El Dorado 12 Year Old | 17
El Dorado 15 Year Old | 23
El Dorado 21 Year Old | 30
Mount Gay XO | 56
Planteray Stiggin's Fancy Pineapple | 16
Velho Barreiro Gold Caçaca | 14

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HOT DRINKS

COFFEE

Espresso / Macchiato 3

Double Espresso / Double Macchiato 3

Americano, Flat white, Caffè Latte, Cappuccino 4
(Decaf coffee and oat milk available on request)

Hot Chocolate 4.5

TEAPOTS | FROM 3.5

Breakfast Tea

Hand-picked for a sublime taste

Earl Grey

Malty base with exhilarating citrus notes

Chamomile

The very best blossoms carefully hand processes

Jasmine

A deep and heady aroma with a light, gentle flavour

Golden Masala Chai

Malty black tea with peppery spice

Sencha

Crafted by Moriuchi-san, one of the most revered tea-masters in Japan on his 200 years old tea garden

Da Hong Pao

Dark amber in colour with a deep flavour. Notes of nutty chocolate, and a biscuity aroma

Keemun

Black tea, notes of marzipan and milk chocolate

Hibiscus

The flavour is rich in berries, slightly tart, but with a cranberry sweet finish

Rare mint

This blend marries strong menthols with softer more rounded flavours to make an elegant balance