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
Ilegal 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, Ilegal 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.

PARLOUR MENU

House 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

Roasted cauliflower & almond velouté (v) 12
Polonaise crumb

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

(v) - Vegetarian (pb) - Plant based

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

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

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

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

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

PUDDING

Sticky toffee & date pudding (v) 13
Whisky caramel, Angostura bitters,
stem ginger ice cream

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

British cheese board *20*
Ashmore, Tunworth, Kelly's goat cheese
Spiced fruit chutney, grapes, crackers

The Parlour food menu is served:
Monday to Saturday 12pm - 9.45pm
Sunday 12pm - 9.30pm

(v) - Vegetarian (pb) - Plant based

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WINE

ENGLISH SPARKLING

125ML | 75CL BOTTLE

2020 Blanc de Blancs, Gusbourne Estate | 16 | 90
100% Chardonnay
Kent, England

2019 Classic Cuvée Brut, Rathfinny Estate | - | 95
44% Pinot Noir 41% Chardonnay 15% Pinot Meunier
Sussex, England

NV Rosé, Langham Wine Estate | - | 120
69% Chardonnay 16% Pinot Meunier 15% Pinot Noir
Dorset, England

2019 Rosé Brut, Gusbourne Estate | - | 125
54% Chardonnay 36% Pinot Noir 10% Pinot Meunier
Kent, England

CHAMPAGNE

Lanson Pere Et Fils | 19 | 110
45% Pinot Noir 35% Chardonnay 20% Pinot Meunier

Lanson Le Rosé Création | 27 | 160
53% Pinot Noir 32% Chardonnay 15% Pinot Meunier

Lanson Le Blanc De Blancs | - | 210
100% Chardonnay

Lanson Le Vintage 2014 | - | 215
54% Pinot Noir 46% Chardonnay

Lanson Le Black Création magnum **| - | 250**
50% Pinot Noir 35% Chardonnay 15% Pinot Meunier

WHITE

125ML | 75CL BOTTLE

2024 Riesling, Cave de Hunawihr 9 | 47
Alsace, France

2025 Sauvignon Blanc, Greywacke 12 | 67
Marlborough, New Zealand

2025 Xarel-lo, Can Sumoi | - | 72
Cataluña, Spain

2022 Chardonnay, Domaine de Montille | - | 140
Chassagne-Montrachet, Burgundy, France

2023 Marbury Chardonnay, Gusbourne | - | 105
Kent, England

2023 Guinevere Chardonnay, Gusbourne | - | 125
Kent, England

ROSÉ

2024 Mourvèdre, 'Secateurs', A.A. Badenhorst | 9 | 47
Swartland, South Africa

2024 Grenache/Cinsault/Syrah, Quatre Vin | - | 72
Provence, France

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RED

2025 Primitivo, A-Mano | 9 | 47
Puglia, Italy

2023 Blaufränkisch, Heidi Schröck & Sohne | 11 | 60
Burgenland, Austria

2024 Pinot Noir, Marbury | 20 | 110
Essex, England

2023 Garnacha, `Zeta` Cebreros, Pegaso | - | 75
Sierra de Gredos, Spain

2022 Fleurie, `Clos de l'Amandier`, Domaine Grégoire Hoppenot | - | 110
Beaujolais, France

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

ALCOHOL FREE

Bolle Chardonnay | - | 50
La Mancha, Spain

Bolle Sparkling Blanc de Blancs | - | 60
La Mancha, Spain

Bolle Sparkling Rosé | - | 60
La Mancha, Spain

SPIRITS

GIN

Bombay Sapphire London Dry | 12
Almqvist Nordic Dry | 13
Ford's London Dry | 13
Hendrick's | 15
Hendrick's Grand Cabaret | 17
No. 3 London Dry | 15
Renais | 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
Mikolasch | 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
Ilegal Joven Espadin | 16
Pensador Espadin | 18

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ENGLISH WHISKY
Cotswolds Single Malt | 14
Fielden Rye | 13
Wireworks Bourbon Barrel | 16

SINGLE MALT SCOTCH
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
Highland Park 12 Year Old / Orkney | 14
Laphroaig 10 Year Old / Islay | 15

BLENDED SCOTCH & MALT
Dewar's 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 | 19

IRISH WHISKEY
Bushmills 16 Year Old | 20
Glendalough Double Barrel | 15
Redbreast 12 Year Old | 17
Kinahan's KASC B | 14

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 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 Caçhaca | 14

BEER
Orbit Ivo Pale Ale, London 330ml | 6.5
Orbit Nico Lager, London 330ml | 6
Guinness Original, Dublin 500ml | 8
Bero 0.5%, USA 330ml | 6

SOFT DRINKS
Schweppes carbonated soft drinks | 3
Fresh apple/orange juice | 3.50
BELU still & sparkling | 330ml/750ml | 3/5.5

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HOT DRINKS

COFFEE
Espresso / Macchiato 3.5
Double Espresso / Double Macchiato 3.5
Americano, Flat white, Caffè Latte, Cappuccino 4.5
(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

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