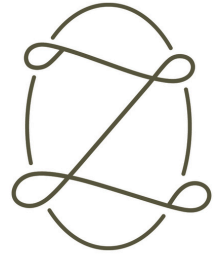


PARLOUR PLEASURES

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

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.

WINE LIST

White

Zetter Seymour's Blanc, Languedoc, France **11/65**

San Lorenzo Trebbiano d'Abruzzo Sirio, Italy, 2017 **11/65**

Rioja Blanco, Dominio de Berzal, Spain, 2022 **15/85**

Pernand Vergeleses "Les Combottes", Clos du Moulin, Burgundy, France, 2015 **20/115**

Red

Zetter Whilemina's Rouge, Languedoc, France **11/65**

Drink me Tinto, Nieceport, Portugal, 2020 **12/70**

Dolcetto d'Alba Boschi di Berri, Marcarini, Italy, 2016 **13/73**

Chateau Mayne-Réné, Pomerol, Bordeaux, France, 1997 **18/102**

Pink

Vol de Nuit Rosé, Le Loup Bleu, Provence, France, 2023 **12/72**

Orange

IGT Toscano 'Bianco di Ampeleia', Tuscany, Italy, 2021 **70**

Champagne & Sparkling

Champagne Jacques Picard Brut NV, Champagne, France **16/95**

Hundred Hills "Preamble No.2", 2018, Oxford, England **18/110**

Real Dry Dragon Sparkling Tea (0% ABV) **8/40**

Champagne Jaques Picard Blanc de Blanc NV,

Champagne, France **180**

(v) - Vegetarian
(pb) - Plant based

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