# ZETTER

Marylebone

## PARLOUR MENU

Marinated Halkidiki olives 6 (pb)
Pitted Greek Halkidiki olives, basil & garlic oil

Smoked chilli spiced nuts 6.5 (pb) Smoked mixed nuts with chilli & paprika

Padron peppers 8 (pb) Charred peppers, green chilli sea salt, Aleppo chilli

Truffle popcorn 10 (v)
Homemade popcorn, truffle oil, English Pecorino

Halloumi fritters 12 (v) Crispy halloumi strips, sriracha mayo

Baby gem wedge 8 (pb)
Green Goddess mayo, pine nuts, Aleppo chilli, fried onion

Salt-baked heritage beetroot 12 (v) Goat's curd, orange, pumpkin seed granola, tarragon

Fat fish finger sandwich 16
Crispy haddock, brown crab mayo, pickled onion, baby gem, sourdough,
skinny chips

Buttermilk chicken bites 13
Korean-glazed chicken thigh, sesame, ponzu mayo

Sausage roll 9
Pork, spices, puff pastry, brown sauce

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.

THE

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## PARLOUR MENU

#### Artisan bread & homemade spreads 18 (pb)

Hazelnut romesco, butter bean hummus, harissa cauliflower, sourdough & focaccia

#### British cheese board 20

Spenwood, Shropshire Blue, Ashlynn goat's cheese, fruit compote, grapes, crackers

#### Zetter meat board 21

Serrano ham, venison chorizo, beef pastrami, chutney, toasted sourdough

#### Custard tart 9

Classic baked custard, nutmeg, vanilla ice cream

#### Selection of ice cream & sorbet

1 scoop 3.5 / 2 scoops 6 / 3 scoops 8

Madagascan vanilla, Chocolate & sea salt, Ginger caramel, Raspberry & sorrel, Mango & passionfruit, Sicilian lemon

### AFTERNOON TEA

Available Monday-Sunday, 12-4.30pm

From £45 per person, enjoy a quintessentially British tradition. Just ask a member of the team for more info.

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