

Parlour Menu

Marinated Halkidiki olives 6 (*pb*)
Basil & garlic

Smoked chilli spiced nuts 6.5 (*pb*)

Padron peppers 8 (*pb*)
Rose harissa

Truffle & parmesan fries 11

Triple cooked chips 8
Curry mayo

Festive nut roast sliders 13 (*pb*)
Cranberry chutney

Wild mushroom quiche 12
Matured cheddar, curly endives

Chapel & Swan smoked salmon galette 14.5
Dill crème fraiche, pickled red onion

Christmas stuffing croquettes 12
Rum & raisin jam

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.

Parlour Menu

Artisan bread & homemade spreads 18 (v)

*Sweet potato hummus, cashew nut korma, chestnut ricotta
Artisan sourdough, rosemary focaccia*

British cheese board 20

*Red Windsor, Cotswold Brie, Oxford Blue
Spiced fruit compote, grapes, crackers*

Charcuterie board 21

*Prosciutto di Parma, beef bresaola, venison & green pepper salami
Pickled red onion, smoked chilli jam, sourdough*



Mini mince pie 7 (v)

Christmas pudding 9.5 (v)

Nutmeg & brandy cream

Selection of ice cream/sorbets (v)

£3.5-1 scoop / £6- 2scoops/ £8- 3scoops

*Madagascan vanilla / chocolate & sea salt / ginger caramel /
raspberry & sorrel /mango & passionfruit / Sicilian lemon*

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.