

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 / £6-2 scoops/ £8-3 scoops

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

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