

PARLOUR MENU

Zetter Marylebone

House marinated Gordal olives 7
Lemon, garlic, chilli

Zetter spiced nuts 7
Rosemary, paprika, marmite, mustard

Cobble Lane Speck 9
House pickles

Triple cooked chips (v) 9
Chef's own curry mayo

Black Bomber toastie (v) 14
Roasted tomato soup

Burrata 15 (v)
Isle of Wight tomatoes, aged balsamic, pine kernels

Vegetable ribbon salad (pb) 12
Chimichurri, almond, sprouting beans.
(Add Ellie's goat cheese £5 / Grilled chicken breast £8)

Maldon rock oysters
Mignonette, tabasco, lemon.
3 for 14 / 6 for 27

Cornish crab and Chapel & Swan smoked salmon crumpet 18
Pickled cucumber, crème fraiche

Fish fillet sandwich 19
Crispy cod, baby gem, tartare sauce, fries

Zetter sausage roll 16
Homemade sausage mix & brown sauce

Scotch eggs 13
Spiced lamb, pea & mint

Zetter cheeseburger 23
Homemade beef shin & bone marrow smashed patties, Croxton Manor cheddar, caper & mustard relish, fries

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

(pb) - Plant based (V) - Vegetarian

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
ZETTER

Marylebone

PARLOUR MENU

Cobble Lane British meat board 21
Bresaola, Coppa, fennel & garlic salami
Pickled red onion, tomato & smoked garlic chutney, sourdough
cheese
Spiced fruit compote, grapes, crackers

Strawberries & cream (v)13

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

British cheese board 20 (v)
Spenwood, Colston Bassett Shropshire blue, Ellie's goat

AFTERNOON TEA

Available Monday-Sunday, 12-4pm

From £75 per person, enjoy a quintessentially British tradition. Just ask a member of the team for more info.

(pb) - Plant based (v) - Vegetarian

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.