

THE
ZETTER

Marylebone

Parlour Pleasures

Nibbles

Marinated olives, lemon, garlic & rosemary (pb) 5

Rosemary & chilli mixed nuts (v) 6.5

Padrón peppers, chilli oil & smoked rock salt (pb) 7.5

Small Plates

Granarolo Burrata, heritage tomatoes, basil (v) 9.5

Red pepper hummus, za'atar & grilled pitta (pb) 10.5

Potato & truffle croquettes, salsa rojo (v) 10.5

Roast Cauliflower, pomegranate & tabbouleh (pb) 9.5

Smoked Cornish mackerel pate, pickled fennel & rye 11.5

Something Bigger

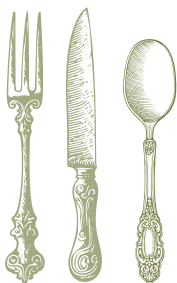
Zetter cheese board, apple chutney, quince, crispbread (v) 17.50

Zetter charcuterie platter, piccalilli, chard sourdough 17.50

Something Sweet

Gin-poached strawberries, clotted cream 6.5

Chocolate delice, salted caramel popcorn 6.5



(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.

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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, Nieveport, 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**



Glass(125ml)/ Bottle

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