

THE  
**ZETTER**

FESTIVE 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*

Festive vegan nut roast, caramelised figs & sage (pb) 9.5

Baked camembert, baked rosemary & garlic baguette (v) 15.5

Lemon sole goujons, tartare sauce 11.5

Pigs in blankets, wholegrain mustard honey dressing 9.5

Cornish yarg croquettes, cranberry jam (v) 10.5

Roast maple glazed Brussels sprouts & smoked streaky bacon 8.5

*Something Bigger*

Zetter cheese board, cider & apple chutney, crispbread (v) 17.5

Zetter charcuterie platter, piccalilli, sourdough 17.5

*Sweet*

Mince pies 6.5

Clementine & cinnamon tart 6.5

Christmas bread & butter pudding 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 Vergelesses "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 Jaques 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**



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