

# 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

Christmas pudding 9.5

*Nutmeg & brandy cream*

Selection of ice cream/sorbets

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

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

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