



Will it be a Parlour Cookbook for Christmas?

Modern British Food by Chef Jesse - £20 - Ask for a Signed Copy

Fresh Soda Bread Rolls to Take Home for Later £1 Each

Perhaps even a Slab of 'Back Door' Smoked Salmon?

A Cheeky Mulled Wine Perhaps? 5.00

Katkan-- 7.50

Sacred Organic Vodka, St.Germain Liqueur & Solerno

Chestnut Hummus with Rosemary Pitta Bread 6.50

McTucky's Popcorn Chicken Nuggets 6.50

Fish Soup with Prawn(less) Crackers & 'Caviar' 8.00

Roasted Vegetable Salad with Mrs Kirkham's Cheese 7.00

Blue Cheese Custard with Lots of Bits to Dip 8.50

Salad of Herbs & Lettuces with Lemon Dressing 6.50/10.50

Steak Tartare, Pickled Carrots & Mustard 9.50/15.50 Lg w/Chips

Duck Liver Profiteroles with Blackberry Sauce 8.50

'Back Door' Smoked Salmon & That Soda Bread.. 12.50

..with Scrambled Eggs perhaps ..13.50

Chicken Kyiv 18.00

'Reindeer' Pie, *with or without..* 18.50

Sea Bass with Spinach, Caviar & Seaweed Sauce 20.00

Burgundy Carrot & Wensleydale Tart, Leaves & Onion Rings 16.00

A Wonderful Seasonal Supper!

Freshly Baked Soda Bread & Lancashire Farmhouse Butter

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'Dutch' Carrot Soup with a Little Burgundy Carrot Cake

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12 Hour Lamb with Sweetbreads, 'Neeps & Green Sauce

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Tymsboro' from Somerset - Soft, Ashened Goats' Cheese

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Blackberry & Apple (& Vegan?!) Pavlova

2 Courses £21 - 3 Courses £25 - 4 Courses £29

A discretionary service charge of 12.5% will be added to food bills

@parlouruk on Twitter, Instagram & Somewhere on Facebook

Filtered Peckham Spring Water £0 - Filtered Bottomless **Gazzy** Peckham Spring £2.50



10 Course Tasting Menu

We are going to take you on an British adventure, a British foodie adventure, You are going to try all sorts of things, some familiar, some less familiar, hopefully most of it delicious, Nostalgic, fun, intriguing, and yummy.

Warm Freshly Baked Soda Bread with Whipped Lancashire Butter

Back Door' Smoked Salmon on a Plank, Crispy Skin & Salmon Caviar

Chestnut Hummus with Rosemary Pitta Bread

Goats' Cheese 'Cigar', Nutbourne's Tomatoes & Wild Garlic

Duck Liver Profiteroles with Honey & Almonds

Blue Cheese Custard with Marmite-less Twiglets

COW PIE with or without?

Toasted Marshmallow Wagon wheels

Hot Strawberry Souffle & Vanilla Ice Cream

DTC's Famous Salted Caramel Rolos to Take Home

Some of our dishes may contain nuts & may not always specify,

Please advise if you have any allergies, we will try & be helpful.

10 Courses for £40pp - To be Taken by the whole Table Please

A discretionary service charge of 12.5% will be added to food bills

Wine List Available, including all sorts of Beers & Cocktails

Wine Pairing with Most Courses at Dinner (7+) £32pp

All In! Drinks Pairing £45pp

Wines, Cocktails, Fresh Mint Teas(?) & Espresso & Medicinal-Esque Digestifs

Bottomless Peckham Spring - Fizzy & Non for the Table £2



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