



Welcome to Parlour!

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?

Parlour's Twinkle

Sacred Organic Vodka, Elderflower & Prosecco

Chestnut Hummus with Rosemary Pitta Bread 6.50

Blue Cheese Custard with Lots of Bits to Dip 8.50

McTucky's Popcorn Chicken Nuggets 6.50

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

Portobello Mushroom Soup with Herbs 6.50

Chicory, Blood Orange, Walnut & Blue Cheese Salad 8.00

Funky Green Salad of Herbs & Lettuces & a Lemon Dressing 6.50

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

Goosnargh Duck Liver Profiteroles with Yorkshire Rhubarb 8.50

Home Smoked Mackerel Pate with Apple Jelly & Toast 7.00

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

Chicken Kyiv, Hash Brown & Coleslaw 18.00

'Desperate Dan's' Famous Cow Pie, *with or without..* 18.50

Sea Bass with Sea Shore Vegetables & Blood Orange 19.50

Chestnut Mushroom Flan with Fried Potatoes, Leeks & Thyme 16.00

A Beautiful Seasonal Supper!

Freshly Baked Soda Bread & Lancashire Farmhouse Butter

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Country Pork Pate with Carrot Chutney & Pickles

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Fishcakes with Spring Onions, Almonds & Peppers

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Mary's Tymboro' - Goats' Cheese with Oat Biscuits

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Crème Caramel with Rhubarb & Brandy Snaps

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

All dishes can also be ordered separately

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

@parlouruk on Twitter, Instagram & Somewhere on Facebook

