



## 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?*

**Gin & Elderflower Sour 7.50**

*Sacred Gin, Elderflower & Peychaud's Bitters*

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

Raw Vegetable 'Ravioli' with Capers & Raisins 8.00/13.50 Lg

Jolly Asparagus from Norfolk with Olive Oil Mayonnaise 7.50

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

A Proudly British Tomato & Basil Salad 7.00

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

Duck Liver Profiteroles with Yorkshire Rhubarb 8.50

'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

Fillet of Sea Bream with Crushed Potatoes & Seaweed 16.00

English Asparagus, 'Fried' Posh Egg, Jersey's & Mushrooms 17.00

## A Beautiful Seasonal Supper!

Freshly Baked Soda Bread & Lancashire Farmhouse Butter

~

Cold or Hot Fenel Soup with Dill & Blood Orange

Stuffed Courgette Flower with English Tomato Salad

~

Baked Mackerel with Gooseberries & Spinach

Mary's Pork with Sage, Onions, Crackling & Radishes

~

Leagram Blue from Lancashire - with Remarkable Oat Biscuits

~

Elderflower Jelly from the Canal with Vanilla Ice Cream

Rainbow Almond Layer Cake with Whipped Cream

*All dishes can also be ordered separately*

**2 Courses £15 - 3 Courses £18 - 4 Courses £21**

---

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