



## 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?*

'Scarlett Sloehansson' 7.50

*Sacred Sloe Gin & Rosehip Liquor*

## Sharing Snacks

Chestnut Hummus with Rosemary Pitta Bread 6.50

Tempus Charcuterie' Salami, made by our Local Jack Prince 7.50

Blue Cheese Custard with Lots of Bits to Dip 8.50

McTucky's Popcorn Chicken Nuggets 6.50

## Parlour Favourites

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

Carrot Salad with Hazelnuts, Yoghurt & Tarragon 7.50

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

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

Duck Liver Profiteroles with Blackberry Sauce 8.50

'Back Door' Smoked Salmon & That Soda Bread 12.50

## Main Courses

Chicken Kyiv, Hash Brown & Coleslaw 18.50

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

Baked Hake with Cobnuts, Watercress & Olive Oil 18.50

Simple Whole Baked Sea Bream & Lemon 14.00

Potato Dumplings with Sweetcorn, Girolles & Spinach 17.00

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## A Beautiful Seasonal Supper!

Freshly Baked Soda Bread & Lancashire Farmhouse Butter

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Cream of Celeriac Soup with Baked Apples

Chicken Terrine with Coronation Sauce & Iceberg Lettuce

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Twice Baked Souffle with Crayfish Sauce, Carrots & Tarragon

Rabbit with Bacon, Cider, Jerusalem Artichokes & Mustard

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Leagram Blue from Up North with Our Own Oat Biscuits

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Buttermilk Pudding with Greengage Water Ice & Brandy Snaps

Parlour's Arctic Rolls - Lots of Funky Flavours - *Choose 2*

*All dishes can also be ordered separately*

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

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

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**@parlouruk on Twitter, Instagram & Somewhere on Facebook**

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