



## 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?*

**West Country Royal 7.50**

*Cider Brandy, Sacred Sloe Gin & Prosecco*

## 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 Crab Apple Jelly 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

Roasted 'Autumnal' Squash, Baked Semolina & Swiss Chard 17.00

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## A Beautiful Seasonal Supper!

Freshly Baked Soda Bread & Lancashire Farmhouse Butter

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Broccoli Soup with Almonds & Olive Oil

Hot Toasted Crumpet with Smoked Salmon & Cucumber

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Steamed Whiting with Prawns, Egg & Buckwheat

Lamb Kofta with Barley, Mint & Sour Cream

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OFM Prize Winning 'Tymshoro' from Mary with Oat Biscuits

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Lemon Posset with Bramley Apples & Blackberries

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