



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?

Mulled Wine Before Dinner or Mulled Wine After Dinner? 6.00

Parlour's Egg Nog 7.50

English Whisky, Cream, Egg White & Nutmeg

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

Funky Beetroot Salad with Cream Cheese & Toasted Nuts 7.50

A Beautiful 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 Cranberry Sauce 8.50

'Back Door' Smoked Salmon & That Soda Bread 12.50

Main Courses

The Chrimbo Turkey Kyiv, Hash Brown & Coleslaw 18.50

Parlour's Seasonal 'Reindeer' Pie, *with or without..* 18.50

Baked Cod with Whipped Potatoes, Mushrooms, Spinach & Lemon 18.50

Mrs Kirkham's Cheese Souffle with Jerusalem Artichokes 17.00

A Beautiful Seasonal Supper!

Freshly Baked Soda Bread & Lancashire Farmhouse Butter

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Portobello Mushroom Soup with Sherry

Roasted Butternut Squash with Lemon, Seeds & Sprouts

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Lemon & Herb Fishcake with Carrot Spaghetti & Orange

Slow Roasted Pork with Apple Crumble, Carrot & Sage

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Mrs Kirkham's from Lancashire with Chutney & Oat Biscuits

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Local Medlar, Spanish Quince & Bramley Apple Jellies

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

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