



Happy New Year!

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 Gin-ger Fix 7.50

Whitley Neil Rhubarb & Ginger Gin & Homemade Ginger Beer

Sharing Snacks

Chestnut Hummus with Rosemary Pitta Bread 6.50

Blue Cheese Custard with Lots of Bits to Dip 8.50

Colonel McTucky's Popcorn Chicken Nuggets 6.50

Tempus Charcuterie' Salami Made By Our Local Jack Prince 7.50

Parlour Favourites

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

Chopped Salad with Posh Egg, Cress & Radishes 6.00

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 Yorkshire Rhubarb 8.50

'Back Door' Smoked Salmon & That Soda Bread 12.50

Main Courses

The Chicken Kyiv, Hash Brown & Coleslaw 19.00

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

Icelandic Cod with Celery, Caviar & Fried Potatoes 19.50

King Oyster Mushrooms, Roasted Red Onion & Crispy Kale 17.00

A Beautiful Seasonal Supper!

Freshly Baked Soda Bread & Lancashire Farmhouse Butter

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Acorn Squash Soup with Sage & Olive Oil

Sea Kale, Lettuce, Blood Orange & Almond Salad

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Baked Mackerel, Cucumber, Mint, Yoghurt & Crushed Potatoes

A Goosnargh Turkey Pot Pie with Chestnuts & Cranberries

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Leagram Blue from Lancashire with Homemade Oat Biscuits

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Quince & Orange Steamed Pudding with Oatly Custard

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

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