

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?

Weekly Cocktails

"Peach, Mint & Spirit" Non Alcoholic 7.50

Three Spirit Botanical Alchemy, Peach, Lime Juice & Fresh Mint,
Parlour's Peachy Lady 7.50

Sacred Gin, Bergamot Liqueur & Peach

Sharing Snacks

Chestnut Hummus with Rosemary Pitta Bread 6.50 (VG)

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
Cherry Tomatoes with Green Sauce & Fried Mozzarella 8.50
Raw Vegetable 'Ravioli' with Goats' Cheese 8.00/15.00 Large
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 Lizzie's Plum Sauce 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

Whole Roasted Sea Bream & Samphire 18.00

Roast Cauliflower Steak, Hazelnuts, Sweet Peas & Broad Beans 17.50 (VG)

Our Weekly Changing Beautiful Seasonal Supper

Freshly Baked Soda Bread & Lancashire Farmhouse Butter

Butternut Squash Soup with Fried Sage & Pesto Salmon Rillettes with Tartare Sauce & Toast

Fillet of Plaice with Sweetcorn, Tarragon & Spinach
French Butcher Steak with Dauphinoise Potato

Mrs Kirkham's Lancashire Tasty with Homemade Eccles Cakes

Flourless Chocolate & Orange Cake with Chocolate Mousse
Parlour's Arctic Rolls - Lots of Funky Flavours ~ Choose 2

All dishes can also be ordered separately

2 Courses £18- 3 Courses £21 - 4 Courses £24

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

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