

St. Patrick's Day, Music & Irish Stew - 17th March

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

'Happy Holi!' 8.50

Amaretto Sour with Lemon Juice & Sugar Syrup

'Apple-teaser' 7.50

Three Spirit Night Cap Non Alc with Apple Juice, Lime & Ginger Beer

Sharing Snacks

Warm Roasted Home Spiced Peanuts ~ Salty Peanuts ~ Olives All 3.00
Chestnut Hummus with Rosemary Pitta Bread 6.50 (VGN)
Blue Cheese Custard with Lots of Bits to Dip 8.50
Colonel McTucky's Popcorn Chicken Nuggets 6.50

Parlour Favourites

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

A Beautiful Green Salad of Herbs, Lettuces & a Lemon Dressing 6.75

Steak Tartare, Pickled Carrots & Mustard Seeds 10.50/17.50 Lg W/Chips

Duck Liver Profiteroles with Pistachios & Honey 8.50

'Back Door' Smoked Salmon & That Soda Bread 12.75

Main Courses

Chicken Kyiv with Hash Brown & Coleslaw 19.50

Desperate Dan's Cow Pie, with or without... 19.50

10oz Paddock Park Shorthorn Sirloin Steak 27.00

Simple Grilled Salmon Fillet & Nothing Else 13.00

OUR Beautiful Weekly Changing Seasonal Supper!

Freshly Baked Soda Bread & Lancashire Farmhouse Butter

Split Pea Soupwith a Pease Pudding Sarnie (VGN)

Potted Salmon with Fennel, Lemon & Lazy Melba Toasts

Beef Fritters with Chicory & Sauce Gribishe

Celeriac & Mushroom 'Lasagna', Red Cabbage & Beech Mushrooms (VGN)

Lemon & Herbs Fishcake with Creamed Spinach & Poached Egg

Turkey Schnitzel with Jersey Royal Potatoes

Leagram Blue with Homemade Eccles Cakes

Rhubarb, Pistachio & Blood Orange Fool with Shortbread (VGN)

Hot Chocolate & Pear Pudding with Whipped Cream

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

All dishes can also be ordered separately

2 Courses £22- 3 Courses £26 - 4 Courses £29

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

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