

◆ THE PARLOUR ◆

Parlour Peach Bellini

STARTERS

House Smoked Salmon, *potato blinis, horseradish cream*

Steak Tartare, *classic garnish, toasted sourdough*

Tuna Tartare, *avocado, citrus*

Wild Garlic Soup, *burford brown egg, wild mushrooms*

Beetroot & Shallot Tarte Tatin, *goat's cheese (v)*

MAINS

Chicken Kiev, *black truffle, spinach*

Potato Gnocchi, *wild mushroom, black truffle (pb)*

Saffron Poached Turbot, *sea vegetables, buerre blanc*

Fillet Steak au Poivre, *peppercorn sauce*

Half Grilled Lobster, *garlic butter*

SIDES

Green Salad

Creamed Spinach

Mashed Potato

Spring Cabbage Mornay

Chips

DESSERTS

Warm Chocolate Cake, *raspberry, dulce de leche*

Mille Feuille, *vanilla diplomat, pepper strawberry*

Olive Oil Cream, *lemon-rosemary sorbet*

Raw Chocolate Avocado Mousse, *raspberry sorbet (pb)*

Selection of ice creams & sorbets

(v) = vegetarian (pb) = plant based. Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.
There is a discretionary 14.5% service charge added to your bill, all of which is distributed among staff. All above prices are inclusive of VAT.