



Welcome to YOUR Parlour

HAPPY NEW YEAR - LESS OF THAT - MORE OF THIS - NEW RESOLUTIONS

We Always Sell Our Beautifully Packaged POSH Smoked Salmon TO GO 100g - £8

Lucky Saint on Draught £6.25

#1 Dedicated Alcohol-Free Beer & Low Sugar Too

Del Boy & Rodney's Famous Peckham Spring Water

'Bottled' in Parlour Since 2012 - Filtered £0 - Bottomless Gassy £2.50

New Me - New You - New Hope - Same Old Vibes

ODDBIRD - Prosecco £7/35

Crispy & Light, 100% Italian Bubbles 0% Alcohol

'Little Indulgence' - Clementine Patience Gimlet £12

Premium Patience Winter Gin with Fresh Clementine

One Hundred Bottle Only - Small Batch - When Its Gone Its Gone

Sharing Snacks & Starters

Chestnut Hummus with Rosemary Pitta Bread 8.50

McTucky's Popcorn Chicken Nuggets 8.00 **Field Mushroom Nuggets** 7.00 (VGN)

Milano Olympic Onion Rings with 'Blue Cheese' Sauce 8.50 (Possible VGN)

Honey Baked Goats' Cheese, Quince, Walnuts & Tiny Pine Cones 9.50

'A Very Seasonal Monks' Beard, Hazelnut, 'Yoghurt' & Lemon Salad 9.50 (VGN)

A Beautiful Green Salad of Herbs, Lettuces & Lemon Dressing 8.75 (VGN)

Roasted Celeriac Soup with Blood Oranges & Watercress 9.50 (VGN)

Parlour's Fish Soup with Prawn(less) Crackers & 'Caviar' 10.50

'Back Door' Smoked Salmon & 'That' Soda Bread 15.50 (You Can Even Order Packs To Go)

Main Courses

Chicken Kyiv with Hash Brown & Coleslaw 22.00

Desperate Dan's Cow Pie, with or without... 21.00

A Remarkable Pork Chop with Champ, Black Cabbage & Apple Gravy 22.50

10oz Short Horn Sirloin Herb Butter, Chips & a Pretty Salad 34.50

Glazed Salmon Fillet, Roasted Vegetables & a Lemon Dressing & Herbs 22.50

A **'Lucky Saint'** Beer Batter Fish & Chips, Mushy Peas & Tartare Sauce 19.50

Parlour's Plant Based Cottage Pie with Carrots & Pease 20.50 (VGN)

Redefine 'New Meat' & Portobello Mushroom **Wellington** 19.50 (VGN)

Oven-Baked-Three-Cheese-Macaroni-Cheese 14.50

A Bit on the Side Perhaps?

Chips, Hash Browns, Mash, a Lovely Side Salad Or Savoy Cabbage

Puddings/Puds/After/Dessert

Or an Irish Coffee to Finish You Off? 10.00

A 'SHOWTIME' Toasted Marshmallow Wagon Wheel 8.00

Blood Orange Posset with Hazelnut Shortbread 7.50 (VGN)

Yorkshire Champagne Rhubarb Crumble with Lashings O' Custard 7.00 (VGN)

Sticky Toffee Pudding with Custard, Pouring & Iced 'Cream' 7.50 (VGN)

Bottle of Espresso & a Bowl of Vanilla Ice 'Cream' (Could be VGN)

Bringing Back the **Arctic Roll** 5.00/ Couple o' Slices

The Classic Arctic Roll & Lots of Other Funky Flavours. Pls Ask!

DT's (Dave the Cook's) Salted Caramel Chocolate Rolos 5.00

A Glass of Sweet Italian Moscato £8.00 (100ml)

CHEESE? Stilton with Chutney, Celery, Today & Yesterday's Bread 8.50

@parlouruk on Twitter, Instagram & Somewhere on Facebook

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

Some of our dishes may contain nuts or Gluten & may not always specify

Please advise if you have any allergies, we will try & be helpful

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

Parlour's Drink List:

Cocktails:

Not-In-Hill 12

Vanilla Vodka & Gypsy Lavender Syrup

Kensal Green Tea 12

Element 29 Vodka, Apple & Raspberry Tea

Odeon Old-Fashioned 12

A Popcorn Infused Bourbon

Mocktails:

Kensal Rise 6.50

Orange, Pinapple, Strawberry & Grenadine

Autumn Glow 6.50

HOT Spiced Apple & Blackcurrants

Bubbles: 125mL/Bottle

Prosecco 8/36

Nice Bubbly Wine from Italy

Cremant de Limoux 55.00

Cuvée Française, France

Pink & Orange: 175mL/375mL/Bottle

House Rosè 6.75/14/27

Please Ask! Sometimes it Changes.

Cinsault Rosè 9.50/20/36

Dry, Light & Floral French Rose

White: 175mL/375mL/Bottle

House White 7/14.5/28

WINE ON KE@, Catarratto Fresh & Citrusy

Pinot Grigio '24 Rom 7.75/15.5/31

Calusari, Dry with Grapefruit & Peach

Chardonnay '2 Fra 9/18.5/36

Monsablè, Rich & Creamy

Sauvignon Blanc '22 Fra 9.75/21/39

Chateau Minvielle, Bordeaux

Pepe Mendoza '23 Spa 45.00

Alicante - Monatrell, A spanish SB

EarthSong '22 NZ 52.00

Sauvignon Blanc, Marlborough - a Classic!

Mercurey '20 Fra 79.00

Clos Les Bussières-Monopole, Chanzy

Red: 175mL/375mL/Bottle

House Red 7/14.5/28

WINE ON KE@, Nero D'Avola Juicy Texture

Merlot '23 Rom 8/16.5/32

Beppe Morchetta, Juicy & Succulent

Garnacha '21 Spa 9/18.5/36

Viña Elena, Smooth & Easy Drinking

Malbec '23 Spa 9.75/21/39

Mil Historia Plum, Blueberry & Blackberry

Paraje Marin '23 Spa 44.00

Monatrell mid-bodied, Give it a Try

Rioja '21 Spa 55.00

Bodegas Luis Cañas, Spice, Oak & Cherries

Aux Plantes '19 Fra 87.00

St Emilion Grand Cru, Rich & Spicy

Sloe Bramble 12

Emma's Sloe Gin, Lemon & Cassis

Smoky Orchard 12

Toti Dark Rum, Pear & Chocolate Bitters

'Hot-Mama' Margarita 12

Golden 'El Sueño' Tequila, Lime & Chili

Ginger & Berry Fizz 6.50

Cranberry, Agave & Ginger Beer

Frozen Lemonade 6.50

Lots of Topping, Just Ask!

ODD Bird, 0% 7/35

Alcohol Free, 100% Prosecco, 0% Alcohol

Pierre Mignon 79.00

Champagne, Gran Reserve, Grand CRU

Orange Solara 9.50/20/36

Trendy Orange Wine with Natural Yeast

The Second Cheapest 7.25/15/29

Often Changes, Please ASK!

Vihno Verde '24 Por 8/16.5/32

Fabrizio Vella, Sicilian, Vegan & BIO

Picpoul de Pinet '23 Fra 9.75/21/39

Caroline Morin, A Classic Dry Picpoul

Riesling '22 Aus 41.00

Funkstille, Dry & Complex

Gavi di Gavi '23 Ita 46.00

Il Forte, Mille, Intense & Floral

Artelium '23 Eng 61.00

East Sussex, Pinot Gris, Creamy & Fresh

The Second Cheapest 7.25/15/29

Often Changes, Please ASK!

Duoro '21 Por 9/18.5/36

Vinha Do Reino, Tinta Roiz, Light & fresh

Pinot Noir '24 Chi 9.75/21/39

Nostros, Seriously Cool One!

Syrah '22 Fra 48.00

IGP, Terres de Mandarin Light & Spiced

Primitivo '22 Ita 46.00

Lirica, Full Bodied with Oak & Ripe Fruits

Chianti Classico '22 Ita 69.00

Riecine, Elegant & Powerful

WiFi Password: ilovecowpie5\$

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