



'Cocktail of the week' - Artichoke Negroni 6.00  
*Sipsmith Gin, Cynar & Campari*

DIY Pheasant Eggs with Mayonnaise & Celery Salt 1.60 Each  
Chestnut Hummus with Rosemary Pitta Bread 6.50  
McTucky's Popcorn Chicken Nuggets 6.50  
Fish Soup with Prawn(less) Crackers & 'Caviar' 8.00  
Blue Cheese Custard with Lots of Bits to Dip 7.50  
Nutbourne's Tomato & Basil Salad, Wild Garlic Dressing 7.50/13.50  
Steak Tartare, Pickled Carrots & Mustard 9.50/15.50 Lg w/Chips  
Duck Liver Profiteroles with Rhubarb 8.00  
'Back Door' Smoked Salmon & That Soda Bread.. 11.50  
Chicken Kyiv 17.00  
Cow Pie, with or without.. 17.50  
Herb, Spinach & Mrs Kirkham's Dumplings, Red Onion & Sage 16.00  
Whole Baked Sea Bream with Monk's Beard 15.00  
Three-Cheese-Macaroni-Cheese 9.50  
*...with Spinach, Mushrooms, Smoked Salmon or Smoked Bacon 10.50*

## A Wonderful Seasonal Supper!

Freshly Baked Soda Bread & Lancashire Farmhouse Butter

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Father Hugh's Wild Garlic Soup with Onions & Sour Cream  
Chopped Salad with Marinated Salmon, Cucumber & Horseradish

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Herb Crusted Pollock with Courgettes, Mint & Lemon  
Homemade Chorizo with Jersey Royals, Pullet Egg & Asparagus

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Wash-Rind Soft Unpasteurised Rollright, Homemade Oat Biscuits

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White Chocolate & Blood Orange Mousse  
Vanilla Slice with the First of the Strawberries

*2 Courses £21 - 3 Courses £25 - 4 Courses £29*

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



## Classic Taste of Britain

We are going to take you on an British adventure, a British foodie adventure,  
You are going to try all sorts of things, some familiar, some less familiar,  
hopefully most of it delicious. Nostalgic, fun, intriguing, and yummy.

Warm Freshly Baked Soda Bread with Whipped Lancashire Butter  
'Back Door' Smoked Salmon on a Plank, Crispy Skin & Salmon Caviar  
Chestnut Hummus with Rosemary Pitta Bread  
Raw Vegetable Ravioli with Goats' Cheese  
Duck Liver Profiteroles with Yorkshire Rhubarb  
Blue Cheese Custard with Marmite-less Twiglets

### **COW PIE *with or without?***

British Cheese Board with OUR Oat Biscuits  
Toasted Marshmallow Wagon Wheels  
Hot Date Souffle with Vanilla Ice Cream & Butterscotch Sauce  
Naïve Chocolate Salted Caramel Rolos to Take Home

*Some of our dishes may contain nuts & may not always specify,  
Please advise if you have any allergies, we will try & be helpful,*

#### **Wine List Available, including all sorts of Beers & Cocktails**

Wine Pairing with Most Courses at Dinner (7+) £32pp

**All In! Drinks Pairing £45pp**

Wines, Cocktails, Fresh Mint Teas(?) & Espresso & Medicinal-Esque Digestifs

Bottomless Peckham Spring - Fizzy & Non for the Table £2