

# ◆ THE PARLOUR ◆

## 🍢 YAKITORI 🍢

1 skewer per order

**Shitake 8**  
*mushroom, yuzu miso (v)*

**Shishito 8**  
*bubu arare, moromi miso (v)*

**Negima 10**  
*chicken thigh, spring onion*

**Tsukune 10**  
*chicken mince, soy, egg*

**Umeshiso 10**  
*chicken breast, plum shiso*

**Sake 11**  
*salmon, anticucho*

**Ebi 11**  
*prawn, aji panca, chives*

**Yakiton 12**  
*pork belly, yuzu, kosho miso*

**Gyukushi 16**  
*Japanese A3 wagyu*

## STARTERS

**Exmoor Caviar- Cornish salted**  
*shallots, egg, chives,*  
*sour cream, potato blinis*

30g - 95

50g - 135

**Winter Vegetable Soup 10**  
*coconut yoghurt, pumpkin seeds (pb)*

**Tuna Tartare 19**  
*avocado, citrus*

**Caramelised Onion & Tomato Tart 14**  
*goats cheese mousse (v)*

**Chicken Liver Parfait 19**  
*black truffle, cherry, brioche*

**Smoked Salmon 18**  
*potato blinis, horseradish cream*

**Scallops 20**  
*celeriac, black pudding, apple*

**Steak Tartare 19**  
*classic garnish, toasted sourdough*

**Native Oysters 22/ 39**  
*1/2 dozen, dozen*

(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 12.5% service charge added to your bill, all of which is distributed among staff. All above prices are inclusive of VAT.

# ◆ THE PARLOUR ◆

## SALADS

**Celeriac Waldorf 17**  
*apple, celery, mayonnaise, grapes (v)*

**Chopped 18**  
*chicken, egg, beetroot, tomato,  
cheddar, smoked bacon, avocado*

**Chicken Caesar 19**  
*romaine, parmesan, croutons, anchovy*

**Whole Lobster 45**  
*Marie Rose, avocado,  
butter lettuce*

## MAINS

**Dirty Burger 19**  
*cheddar, mustard, iceberg,  
tomato, pickles*

**Soy Glazed Tofu 23**  
*brown rice, pickled carrot, shitake (pb)*

**Ricotta Gnudi 25**  
*girolles, courgette purée, broad beans (v)*

**Chicken Kiev 30**  
*black truffle, spinach*

**Rack of Lamb 34**  
*gem lettuce, peas, baby onions*

**Halibut 35**  
*tarragon crust, salsify,  
mussels, cockles*

**350g Rose Veal Chop 42**  
*watercress, parsley, shallot salad*

**Dover Sole 48**  
*brown butter, capers, parsley*

**350g USDA Prime NY Strip 49**  
*roasted bone marrow, red wine sauce*

**Whole Lobster Thermidor 52**  
*brandy, parmesan, English mustard*

## SIDES

**Green Salad 7**

**Buttered Cornish 7**  
**Jersey royal potatoes**

**Chips 7**

**Truffle Mashed Potato 8**

**Mac & Cheese 8**

**Creamed Spinach 8**

**Calorie Content**  
Scan the QR code to find the  
calorie content of each dish.

