

SEYMOUR'S PARLOUR

SNACKS

Kale crisps, sumac	1.5
Smoked almonds	5.5
Salted pistachios	4
Gordal Olives	4
Scotch quail egg	3.5
Fried chilli corn	3
Truffled Sausage roll, brown sauce	5
French toast, bacon jam, cheddar custard	4

A BITE TO SHARE

Smoked aubergine , parsley & shallot salad, pane carasau	8
Loch Duart potted salmon , cucumber, crème fraîche, toasted rye	8
Steamed bao buns , Char Sui pork belly, salted carrot, pickled chilli, coriander	7
Hot Salt beef , brioche bun, pickled gerkins, mustard	7
London charcuterie from Cobble Lane Cured, Islington Bresaola, coppa, fennel & garlic salami, kabanos served with pickles & toasted sourdough	5 each / 15
Selection of British cheese - Beauvale, Rachel, Cornish Gouda, Tor, Westcombe, served with quince jelly, artisan crackers, celery, apple & grapes	5 each / 17

A LITTLE SOMETHING TO FINISH . . .

Dark chocolate brownie, fresh raspberries	6
Smoked salt fudge	3
Warm madeleines, orange flower water Chantilly (freshly baked, please allow 15 minutes)	5

Please be aware that dishes and drinks may contain traces of nut, dairy products or lead shot.

Do ask your server for a full allergy menu with all 14 allergens listed.

We add 12.5% optional service charge to your bill,
but of course it is completely up to you.