

SEYMOUR'S PARLOUR

House Cocktails

NETTLE GIMLET - 12

Gin, Nettle Cordial

TROPICAL OLD FASHIONED - 13

Mango infused Bourbon, Orgeat, Orange Bitters

GREEN COFFEE NEGRONI - 13

Gin, Green Coffee Infused Campari, Port Wine

SEYMOUR'S ELIXIR - 12.5

Fino en Rama, Amontillado, Somerset Apple Brandy,
Lemongrass Cordial, Orange Bitters, Islay Scotch Spray

HEMINGWAY'S IPA- 13

Amarillo Hops Infused Rum, Lime Juice, Grapefruit & Sugar

LEMON THYME COLLINS - 12.5

Lemon Thyme Infused Gin, Lemon Juice, Soda

ELDERFLOWER FIZZ - 6

Elderflower Cordial, Soda

ROOIBOS SPRITZ - 6

Roiboos Cordial, Soda

COCKTAIL OF THE WEEK - 12



#seymoursparlour

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

SEYMOUR'S PARLOUR

SNACKS

Giraffa olives, lemon, garlic & rosemary	5
Truffle & pecorino mixed nuts	5.5
Crab mac 'n' cheese arancini	7
Pimientos de padron	5

PLATES

Super food salad , rocket, avocado, carrot, cauliflower & pomegranate	11
Caesar Salad , cos lettuce, poached egg, bacon, anchovies & parmesan	9.5
Pulled beef sliders , smoked onion jam & pickled radishes	12.5
Shrimp & avocado sliders , pineapple salsa & lime	12.5
Loch Fyne cured salmon sandwich , cream cheese & rocket	9.5
Somerset brie & cucumber sandwich , dill mayonnaise & mixed leaves	8.5
Cheese Board: Selection of British cheese, smoked piccalilli & quince	14.5
Charcuterie Board: Bresaola, Coppa, Prosciutto di Parma	14.5

A LITTLE SOMETHING TO FINISH...

Mixed berry Eton mess, with pistachio shortbread	5.5
Warm chocolate & orange brownie	5.5

Please be aware that some dishes may contain traces of nut, dairy products or lead shot.
Do ask your server for a full allergy menu with all allergens listed. We add 12.5% optional service charge to your bill, but of course it is completely up to you.