

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

Available for Takeaway
BOTTLED COCKTAILS
£30 each (350ml)

Choose from: Nettle Gimlet,
Pina Colada Negroni OR
Scotch Old Fashioned

SEYMOUR'S PARLOUR

SNACKS

Giraffa olives, lemon, garlic & rosemary	4.5
Truffle & pecorino mixed nuts	5.5
Zetter Sausage Roll, wholegrain mustard	6.5
Pimientos de padron	5
Bocconcini, salsa verde & black garlic	6.5

PLATES

Smoked braised beef sliders, smoked onion jam & pickled radishes	11.5
Tiger prawn sliders, pineapple salsa & avocado	11.5
Crab mac 'n' cheese arancini, saffron aioli	7
Crudites, turmeric cashew hummus	7.5
Charred peppers, caper-berries & anchovies	7
Cheese Board: Selection of British cheese, smoked piccalilli & quince	14.5
Charcuterie Board: Bresaola, Coppa, Prosciutto di Parma, focaccia & olives	14.5

A LITTLE SOMETHING TO FINISH...

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



#seymoursparlour

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.