

SEYMOUR'S PARLOUR



House Cocktails

THE RAKE - 12

Gin, Rake Cordial & Juniper Oil

SEYMOUR'S TEA - 14

Mango & Papaya Liquor & Champagne

NETTLE GIMLET - 12

Gin, Nettle Cordial

WISHFUL NEGRONI - 13

Gin, Blackberry Infused Campari, Vermouth, Pine & Petitgrain Tincture

TURF CLUB - 12.5

Gin, Dubonnet, Grape Reduction & Peruvian Bitters

FLEURS DU MAL - 12.5

Rose Vodka, Lemon Juice, Egg White & a hint of Absinthe

PANETTONE KIR - 14

Panettone Liquor & Champagne

HEMINGWAY'S IPA - 13

Amarillo Hops Infused Rum, Lime Juice, Grapefruit & Sugar

LEMON THYME COLLINS - 12.5

Lemon Thyme Infused Gin, Lemon Juice, 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	5
Truffle & pecorino mixed nuts	5.5

SMALL PLATES

Homemade sausage rolls, wholegrain mustard	6.5
Pimientos de padron	6.5
Roast chestnuts, grana padano & truffle	6.5
Pigs in blankets, cranberry compote	7.5
Smoked salmon blinis, crème fraiche & caviar	9.5

LARGE PLATES

Cheese Board: Selection of British cheese, smoked piccalilli & quince	15.5
Charcuterie Board: Bresaola, Coppa, Prosciutto di Parma, focaccia & olives	15.5
Pulled beef sliders, onion jam & pickled radishes	14.5
Tiger prawn sliders, avocado & pineapple salsa	14.5
Crab mac 'n' cheese arancini, saffron aioli	9.5
Crudites, turmeric cashew hummus	14.5
Pimientos de boquerones, cappers & rocket	9.5

#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.