

SEYMOUR'S PARLOUR

House Cocktails

CHAMOMILE - 12.5

Spritz - Chamomile, Gruner Veltiner, Honey, Suze & Prosecco

MANGO Y PAPAYA - 14

Kir - Mango & Papaya Liquor & Champagne

ROOIBOS - 14

Fizz - Rooibos, Bourbon, Peach & Champagne

BLACKBERRY - 13

Negroni - Gin, Blackberry Infused Campari, Vermouth & Petitgrain Tincture

SHISO - 12.5

Cobbler - Sisho, Amontillado, Tequila, Lapsang Souchong Tea & Soda

SEAWEED - 12.5

Vesper - Nori, Vodka, Aquavit & Rainwater Madeira Wine

PEACH - 12.5

Sour - Peach Bourbon, Lemon Juice, Sensha Green Tea & Peach Bitters

HOPS - 12.5

Daiquiri - Amarillo Hops Infused Rum, Lime Juice, Grapefruit & Sugar

GREEN COFFEE - 13

Sazerac - Green coffee beans, Mezcal, Cognac, Absinth & Peychaud's Bitters



Please be aware that some dishes may contain traces of nut or dairy products.

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.

SEYMOUR'S PARLOUR

Simple Pleasures

Giraffa Olives , lemon, garlic & rosemary	4.5
Truffle & Pecorino , mixed nuts	5.5
Pimientos de Padron , sea salt	6.5
Cheese Board: Selection of British cheese, smoked piccalilli & quince	14.5
Charcuterie Board: bresaola, coppa, prosciutto di Parma	14.5
Burrata , sumac & salsa verde	7
Wild Mushroom & Truffle Arancini , aioli	7
Ahi Tuna Tartar , pickled cucumber & rye	8
Crudités , turmeric cashew hummus	12.5
Seared King Prawns , aji sauce	8.5
Pea & Smoked Ham croquettes , pea emulation	7.5
Smoked BBQ Pork Belly Taco , mustard & honey	7.5
Seared Mild Chorizo , romesco sauce	8

SOMETHING SWEET

Mixed berry Eton Mess	5.5
Lemon & gingerbread cheesecake	5.5
Affogato (vanilla ice cream, espresso)	5.5



Please be aware that some dishes may contain traces of nut or dairy products.

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.