

THE
ZETTER

Clerkenwell

Parlour Pleasures

Nibbles

Marinated olives, lemon, garlic & rosemary (*pb*) 5

Harissa mixed nuts (*v*) 6.5

Padrón peppers, chilli oil & smoked rock salt (*pb*) 7.5

Small Plates

Granarolo burrata, blood orange & cucumber (*v*) 9.5

Almond hummus, za'atar & grilled pitta (*pb*) 10.5

Smoked aubergine caponata, oregano & capers (*pb*) 9.5

Braised beef brisket croquettes, fig jam 11.5

Heritage tomatoes, toasted pumpkin seeds & sumac (*pb*) 9.5

Smoked mackerel, pickled rhubarb & crème fraiche 10.5

New season Wye Valley asparagus, salsa roja (*pb*) 11.5

Hot smoked salmon, Jersey royals & sorrel 12.5

Zetter cheese board, apple chutney, quince, crispbread (*v*) 17.50

Zetter charcuterie platter, piccalilli, chard sourdough 17.50

Something Sweet

Black forest gateaux, wild berry compote (*pb*) 6.5

Chocolate delice, poached English strawberries 6.5



(*v*) - Vegetarian (*pb*) - Plant based

All prices are inclusive of V.A.T and are subject to discretionary service charge of 12.5%. All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements, please ask a member of the management team. Please note, the Parlour operates on a cashless basis.