

SNACKS /

olives garlic lemon	£4
chicken scratchings salt malt	£4
flat bread beef butter shallots isot biber chilli	£4
puffed pork burnt apple ox heart	£4
padron amchoor citrus cashew	£5

RAW & CURED /

oyster nam jim basil	£4 each
mackerel ceviche blood orange ponzu	£8
cured trout horseradish molasses	£6

CRISPY /

croquettes leek smoked caerphilly (x2)	£6
crab toast bisque parsley	£8
octopus croquette saffron aioli (x2)	£7
hoisin mushrooms crumpet	£8

VEGETABLES /

fennel blood orange dill	£6
tomato balsamic onion	£6
potato bacon raclette gerkin salsa	£8
carrot goats curd smoked maple cashew	£7
beetroot ajo blanco tarragon	£7

FISH /

diver scallop carrot xo	£11
skate cauliflower bone sauce	£12
lemon sole bisque dill	£14

MEAT / cooked over fire

beef short rib gochujang furikake	£11
koobideh kebab green sauce yoghurt za'atar	£12
flat iron steak cafe de paris	£14
lamb chop date xo radish	£8 each
fillet of rib truffle madeira beef fat crostini	£32

SWEET /

chocolate "dome"	£6
baked lemon alaska	£6
rhubarb & custard	£6

SAMPLE MENU

PARALLEL

BY PASTURE

Most of our dishes can be tailored to cater for any allergens, please ask for guidance

SPARKLING /

prosecco italy	125ml	BOTTLE	£7	£29
drappier champagne france			£12	£59
laurent perrier rosé france			-	£95
bollinger nv france			-	£99

WHITE WINE /

pinot blanc villa wolf, germany, 2020	175ml	BOTTLE	£6.75	£25
sauvignon blanc terra nova, NZ, 2022			£7.25	£29
riesling michel leon, france, 2018			£8.5	£33
albarino blend senor de folla, spain, 2021			£11.5	£45
chablis la paulière, france, 2021			£12.5	£51
viognier condrieu, france, 2020			£19	£75

ROSE /

garnacha marques de caceres, spain, 2021	175ml	BOTTLE	£6.75	£25
grolleau d'anjou la jaglerie, france, 2021			£7	£27
grenache cs peyrassol, france, 2021			£10.5	£35
grenache sr chateau minuty, france, 2021			£12.5	£49

RED /

merlot chateau lacoste garzac, france, 2020	175ml	BOTTLE	£6.95	£27
pinot noir l'aubrière, france, 2021			£7.5	£29
gsm spitfire, australia, 2018			£9	£35
malbec reserve malma, argentina, 2019			£9.75	£38
tempranillo la capilla, spain, 2018			£13.5	£55
tignanello antinori, italy, 2018			£35	£150

SPIRITS /

all spirits served as 50ml, 25ml available

ramsbury gin	£7
ramsbury vodka	£7
plantation 3 stars white rum	£8
cazabel blanco tequila	£8
evan williams kentucky bourbon	£8
penderyn sherry cask whisky	£9

DRAUGHT BEER /

helles lager lost & grounded	379ml	£5
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BOTTLED BEER /

peroni lager	330ml	£5
lucky saint alcohol free lager		£5

SOFT /

coca cola	£3
diet coke	£3
lemonade	£3
tonic (slimline, classic)	£3
crodino	£3

COCKTAILS /

rhubarb & dill spritz	£10
tomato margarita	£10.5
beetroot negroni	£11
truffle espresso martini	£13

SEASONAL SHRUB SODA /

rhubarb & dill shrub	£2.5
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PARALLEL

BY PASTURE