

## SNACKS /

olives   garlic   lemon	£4
chicken scratchings   onion   malt	£4
flat bread   beef butter   shallots   isot biber chilli	£4
puffed pork   pear   burnt leek	£4
padron   amchoor   citrus   cashew	£5

## RAW & CURED /

oyster   rhubarb nam jim   thai basil	£4 each
raw beef   wild garlic   parmesan	£9

## CRISPY /

croquettes   leek   smoked caerphilly   (x2)	£6
fried chicken   beer pickles   curry leaf   rice powder (x2)	£8
hoisin mushrooms   crumpet   peanut	£8
lobster toast   compressed cucumber   bisque	£12

## VEGETABLES /

charred baby gem   bacon   anchovy	£6
panzanella   tomato   croutons	£6
carrot   tahini   smoked maple   cashew	£7
purple sprouting   black sesame   chilli	£6
jersey royals   wild garlic   pea   bacon	£8

## FISH /

cod loin   fish peppercorn   parsley	£14
wild seabass   crab hollandaise   asparagus	£15
diver scallop tataki   xo noodles   ginger sauce	£18

## MEAT / cooked over fire

sirloin of beef   black bean sauce	£16
flat iron   alliums   cafe de paris	£16
double lamb chop   tomato   pea	£16

## SWEET /

chocolate   sourdough	£7
baked lemon alaska	£7
rhubarb   caramalised white	chocolate £7

# SAMPLE MENU

PARALLEL

BY PASTURE

Most of our dishes can be tailored to cater for any allergens, please ask for guidance  
An optional service charge of 10% is added to the bill, shared between the team behind your experience

## SPARKLING /

prosecco   italy	125ml	BOTTLE	£7	£29
drappier brut   france			£12	£68
laurent perrier rosé   france			-	£105
bollinger   france   champagne			-	£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			£13.5	£54

## 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
barolo   bussia, italy, 2018			£35	£150

## SPIRITS / all spirits served as 50ml, 25ml available

ramsbury gin	£8
ramsbury vodka	£8
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 /

french 75	£11
aperol spritz	£10
coconut & pineapple	£11
rhubarb & dill spritz	£10
beetroot negroni	£11
truffle espresso martini	£14
dill & lemongrass margarita	£11
smoked maple old fashioned	£11

## seasonal shrub sodas /

rhubarb and dill shrub	£3
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