



the parlour
bar • kitchen • cocktail lounge

PRESS PACK



Press Information
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Roche Communications
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the parlour

the park pavilion
40 canada square
london
e14 3fv

0845 468 0100

the parlour

Imagine a selection of seafood served in a bank deposit box, a blend of skinny cocktails that are less than 100 calories a pop. A place where guests can swing in hanging chairs whilst sipping on wine or enjoy the bright lights of the big smoke gathered around a firepit with a hot toddy. Sounds too good to be true? We don't think so, welcome to *the parlour*.

Canary Wharf, renowned for its tall shimmering buildings, monochrome palette and the pinstriped and polished that walk its thoroughfares, now has a colourful resident joining its Park Pavilion development. Sailing in on the wave of Drake & Morgan's success of *the refinery* in Southwark last year, *the parlour* bar and kitchen is a glamorous new destination venue with style, substance and a seasonally tempting menu.

Food

An all day menu, from breakfast to dinner, offers variety and depth, with a choice of locally sourced seasonal dishes alongside fresh seafood delights. Quality ingredients take pride of place from Neal's Yard, Allen's of Mayfair and Borough Market's Flour Station.

Sharing boards include an enticing seafood choice with a selection of shellfish served in a bank deposit box and deli style antipasto boards with cured meats, sun ripened tomatoes, Puglia marinated olives and a selection of handmade breads. Gourmet club sandwiches and hearty burgers such as the sticky bbq glazed pork burger with homemade beer battered onion rings sit alongside lighter salads and make ideal lunch options. Sides are not overlooked, with rack roasted root vegetables and truffle fries with parmesan shavings providing a contemporary twist to the norm. To finish, the parlour focuses on old favourites with apple crumble, crème brûlée and a classic old-fashioned knickerbocker glory. Affordable prices mean that you don't have to break into your own deposit box to enjoy a great selection of dishes and drinks.

Wine

At the parlour, the grape is clearly highly regarded with a range and depth of bins chosen to suit all tastes and occasions. The list is simply divided, allowing diners to find their way from vintage to vintage. Light fruity reds balance unoaked aromatic dry whites, while something sparkling starts from just £17.50 for an Italian prosecco to the decadent Krug Grand Cuvée, France for £180, with a lovely selection in between. If a bottle seems like too much commitment, have a flirtation with an Argentinean or perhaps a cheeky one from Chile, since the parlour offers over 40 vintages by the glass.

Find your favourite with the parlour's very own 'wine flights' – six flights of three 125ml glasses grouped into varieties such as pinot noir, rosé, shiraz and bubbly are available from just £8.75. Ask to see the reserve wine list for those special celebrations, perhaps a bottle of Chassagne-Montrachet, les Chenevottes, 1er Cru, Jean Noel Gagnard Cote de Beaune, Burgundy, France 2006 at £85, or the Chateau Beausejour Duffau Lagarosse, Grand Cru Classe St Emilion France 2003 at £80.

Cocktails

Cocktails are slimmed down to create 'skinny' versions for connoisseurs that want to cut the calories. A Russian rose martini; Smirnoff black vodka muddled with lychee liqueur and ginger syrup, served in a coupette with a rose petal is only 80 kcal or a Tanqueray daisy; Tanqueray gin shaken with fresh lemon juice and grenadine, served over ice and charged with soda – again a hip-pleasing 80 kcal. For those who would rather savour a signature cocktail and to hell with the calorie consequences then go Parisian with a French Sling and enjoy Ciroc vodka shaken with fresh pineapple juice, lemon juice, honey and bitters or start as you mean to go on with a lounge lady; Tanqueray gin shaken with grapefruit juice, grenadine and maraschino liqueur served in a coupe glass and garnished with a gin infused cherry for a remarkable £6.25. Premium spirits vie for attention alongside a great range of beers and the parlour punch, complete with vintage glass bowl and serving glasses, is a must try for groups looking for a spot of retro revelry.

Design

Stepping through the doors of the parlour, guests are immediately greeted with a unique handmade chandelier of spoons, spatulas, ladles and lights in a playful take on a design classic. To the left, a secret garden-inspired lounge with wicker hanging chairs, timber paneling and soft banquette seating is a must for cocktail lovers and perfect for pre or post dinner drinks.

Huge ceilings look down on high wooden tables and circular booths enabling singles, couples and groups to gather and enjoy morning coffees, brunch meetings, light lunches or romantic dinners. An intimate wine room is an ideal retreat from the hustle and bustle. Surrounded by row upon row of vintage bottles this private cellar is a cosy space for dinners, wine tastings and small parties.

The open plan kitchen reveals the parlour's chefs in action and is complemented by a fresh seafood counter laden with lobster, king prawns, clams and mussels as well as the catch of the day. Towards the alfresco terrace, the dining area becomes more like a conservatory featuring low-slung rocking chairs and white iron furniture with fabulous views across Canada Square Park. Sheltered by giant umbrellas and warmed all year by impressive firepits, guests can snuggle up in a parlour blanket with a warming punch come winter and iced cocktails in summer.

Offering the perfect antidote to the City from 8am to midnight, the parlour provides a versatile space for any occasion, from morning breakfast and brunch, light lunches through to dinner and all day bites with a touch of individuality. We've all visited the same old faces in the City, now try something a little bit different, the parlour won't disappoint.

the parlour
The Park Pavilion
40 Canada Square
London E14 5FW
T: 0845 468 0100
www.theparlourbar.co.uk

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DRAKE & MORGAN
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For further information please contact:
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FACT SHEET

Address The Park Pavilion, 40 Canada Square London E14 5FW

Tel: 0845 468 0100

Web: www.theparlourbar.co.uk

Email: info@theparlourbar.co.uk

Opening Times: Monday - Wednesday: 8am - 11pm
Thursday - Friday: 8am – 12 Midnight
Saturday - 10am – 12 Midnight
Sunday - 10am - 7pm

Kitchen Opening Times: Monday - Friday: 8am – 10pm
Saturday - 10am – 10pm
Sunday - 10am – 6pm

Owner: Drake & Morgan

General Manager: Taskin Muzaffer

Reservations: Yes

Covers: 650 covers (300 seated), additional 68 covers with the outside terrace

Average spend: £20-£25 per person

Exclusive hire: Yes

Disabled Access: Yes

Nearest tube: Canary Wharf

Credit cards: All major cards

Public Relations: Laura Hadfield or Lisa Wlodyka
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T: 020 7436 1111
e: laura@rochecom.com

breakfast / brunch

boiled eggs w/ buttered toast fingers.....	3.60
brioche egg bread w/ maple syrup, caramelised bananas & fresh strawberries.....	6.95
piled high cinnamon pancakes w/ maple syrup & candy dust.....	6.15
bacon or sausage butty, served on london bloomer w/ a side of brown sauce.....	4.65
field mushrooms & roasted cherry tomatoes.....	4.95
rolled porridge oats with golden syrup or fruit purée.....	3.95
smoked salmon & cream cheese bagel w/ fresh chives.....	4.95
fresh mixed berries w/ honeyed yoghurt.....	5.25
scrambled eggs on toast.....	5.95
add scottish smoked salmon.....	2.95
baked 3 egg omelette w/ sun ripened tomatoes, mushrooms & english cheddar.....	7.15
eggs benedict w/ ham, spinach & hollandaise sauce.....	7.95

<p>the parlour fully loaded - eggs of your choice; scrambled, poached or fried w/ sweet cured bacon, field mushroom, tomato, grilled sausage, black pudding & toast.....</p>	8.95
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extras

extra egg.....	1.00
grilled tomato.....	1.00
baked beans.....	1.50
grilled mushrooms.....	1.75
toast & butter.....	1.95
grilled sausage.....	2.15
sweet cured bacon.....	2.15
smoked salmon.....	2.95
black pudding.....	1.50

pastries

all our pastries are freshly baked daily

butter croissant.....	1.75
pain au raisin.....	1.95
assorted muffins.....	2.25

smoothies

orange, carrot, passion fruit & banana.....	3.35
apple, ginger, lime & blackberry.....	3.35
banana, oatmeal, coconut & pineapple.....	3.35

beverages

flat white.....	2.25
espresso.....	1.95
cappuccino.....	2.75
latté.....	2.75
caffè macchiato.....	1.95
fresh mint tea.....	1.95
selection of teas from tea pigs.....	1.95
chai.....	1.95

cocktails

parlour bloody mary.....	6.95
horseradish infused smirnoff black vodka, parlour spices, lemon & tomato juice jug.....	22.95
mimosa & fruit caviar.....	6.95
prosecco spun w/ orange juice, topped w/ fruit caviar	

all menu items subject to availability. regrettably we cannot guarantee that any of our items are free from nuts or that fish dishes are without bones. vat is included in all prices. a discretionary charge of 12.5% will be added to all bills.

nibbles

bread board

a selection of traditional italian breads w/ olive oil & balsamic vinegar..... 5.95

puglia marinated olives..... 2.85

for one or more to share

clam chowder in a bread bowl..... 7.25

tomato & basil bruschetta w/ balsamic reduction & dressed leaves..... 5.95

crispy squid w/ ginger, pink peppercorns & citrus mayo..... 5.95

prawn & lemongrass lollipops w/ citrus-soy dipping sauce..... 6.75

fresh mozzarella & pesto bruschetta w/ dressed rocket leaves.. 5.85

steamed mussels w/ leeks & crème fraiche.(pot) 5.95 & (skillet)8.95

chicken satay w/ peanut sauce & prawn crackers..... 5.75

courgette fritters w/ garlic dip..... 5.25

crab cakes w/ sweet chilli sauce..... 6.75

potted pork w/ homemade mustard & toast..... 6.25

skillet of prawns w/ winter greens, chilli, garlic & lime w/ crusty bread..... 7.95

flatbread boards for more than one

mediterranean

warm grilled flatbread with 3 dips; hummus, oven-roasted tomato & goat's cheese salsa & taramasalata..... 8.25

little italy

parma ham, red onion, gorgonzola & rocket..... 10.95

the borough market

brindisa chorizos, pequillo peppers, rocket & sun blushed tomatoes..... 10.95

peking duck

crispy duck, plum sauce, cucumber ribbons & charred spring onions..... 9.95

smoked salmon

hand sliced smoked salmon w/ crème fraiche, chives, black pepper, red onions & lemon..... 9.95

the autumn fall board

roasted butternut squash, red onion, goat's cheese, spinach & roasted pecans..... 9.95

sharing boards for more than one

neal's yard cheese board

a selection of british cheeses w/ chutney & crackers..... 9.95

antipasto board verdi

chargrilled aubergines, courgettes, artichokes, sun ripened tomatoes, puglia marinated olives, mozzarella, extra virgin olive oil & balsamic vinegar w/ traditional handmade breads.. 10.95

antipasto board

a selection of cured meats, sun-ripened tomatoes, balsamic baby onions & marinated puglia olives w/ a selection of traditional handmade breads..... 11.95

parlour seafood board

a generous selection of fresh shellfish from our kitchen & oyster bar (please ask us about the catch of the day)..... 35.95

side orders

rosemary & rock salt potatoes..... 3.25

rocket & parmesan..... 3.75

chipped potatoes w/ dips..... 2.95

homemade potato wedges w/ cajun dip..... 4.50

roast baby root vegetables..... 4.50

truffle fries w/ parmesan & rosemary..... 3.75

mushy peas..... 1.95

unlock our seafood vaults

shellfish specialities include

lobster, oysters, clams, mussels, razor clams & prawns
ask us what's available from the market today

gourmet sandwiches and burgers

deli stack

ham, turkey, salami, lettuce, tomato & onions on fresh focaccia w/ mustard & mayo..... 6.45

chicken club

chargrilled chicken, mayo, tomato, bacon & salad leaves w/ chilli jam..... 5.95

open chargrilled vegetable sandwich

aubergine, courgette, peppers, romesco sauce, tomato & goat's curd on fresh focaccia..... 7.45

steak sandwich

finely cut allen's british beef w/ parlour mustard on ciabatta. 8.45

fish finger sandwich

on bloomer w/ ketchup & homemade tartare sauce..... 6.95

pork sandwich

pork belly, chorizo & bacon w/ fresh tomato in tortano..... 7.75

the parlour beefburger

in tortano w/ homemade beer battered onion rings..... 7.95

the skinny beefburger

carb-free burger w/ salad..... 7.25

add crispy bacon & cheese..... 2.55

add a bowl of chipped potatoes..... 2.95

salads

roasted golden & purple beetroot, goat's cheese & leaves w/ toasted pine nuts..... 8.25

crispy duck & marinated noodle salad w/ crisp vegetables & sesame-soy vinaigrette..... 8.75

californian hot smoked salmon w/ baby spinach, pine nuts, spring onion, sun dried tomatoes & ginger dressing..... 9.95

marinated thai beef salad w/ egg noodles, red pepper, spring onions, grated carrot, chives, pak choi, sesame seeds & crispy cabbage..... 9.95

shredded chicken & noodle salad w/ bang bang sauce..... 8.95

caesar salads: choose from chargrilled chicken, hot smoked salmon or prawn lollipops;

served w/ cos lettuce, boiled egg, anchovies & topped w/ parmesan & crouton shards..... 9.95

mains

chicken breast stuffed w/ mascarpone & wild mushrooms, wrapped in crispy pancetta w/ herbed potatoes..... 8.95

chargrilled london pork sausages, mashed potatoes & red onion gravy..... 8.95

steak 'n' fries - british 10oz rib eye steak w/ chipped potatoes..... 14.95

linguine vongole w/ clams & chilli..... 8.95

boeuf bourguignon & creamed mash..... 10.45

roasted squash & goat's cheese risotto..... 8.95

fish in beer batter w/ chips & homemade tartare sauce..... 9.95

chicken pot pie..... 8.95

parlour fish pie w/ potato cheddar crust..... 9.95

fresh market fish & scampi fried in a basket w/ chips..... 9.95

côte de boeuf - british 14oz on the bone w/ chipped potatoes . 19.95

choose a steak sauce - peppercorn, béarnaise or diane..... 2.00

to finish

homemade chocolate brownie served warm w/ vanilla ice cream... 4.95

black forest knickerbocker glory..... 6.95

tiramisu sundae..... 4.95

apple & blackberry crumble w/ vanilla ice cream..... 4.95

lemon peel crème brûlée..... 4.95

strawberry cheesecake with a twist - frangelico, crème

de fraise, fresh strawberries, cream & frozen berries..... 6.95

chocolate chilli martini - smirnoff black vodka, dark

chocolate & a hint of chilli w/ a fresh honey cream float..... 6.95

we are open from breakfast through to brunch, lunch, dinner and drinks

ask any member of staff about having your party or corporate event with us, or visit www.theparlourbar.co.uk for more information

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	175ml	250ml	bt		175ml	250ml	bt
dry, crisp and refreshing whites				light fruity reds			
chenin blanc long beach 2010 south africa	3.75	4.95	13.95	grenache/merlot fleur di vigne barton & guestier 2009 france	3.90	5.35	13.95
sauvignon blanc long beach 2010 south africa	3.95	5.45	14.35	sangiovese merlot san valentino garbeia 2009 italy	3.95	5.65	14.85
chardonnay barton & guestier reserve 2009 france	4.45	5.95	16.95	merlot domaine montrose 2009 france	4.05	5.85	15.35
pinot grigio brume di monte 2009 italy	4.75	6.55	17.45	bourgogne rouge laforet joseph drouhin 2008 burgundy france	6.15	8.15	23.95
riesling qba fritz haag 2009 germany	5.65	7.95	21.95	pinot noir pencarrow estate 2009 martinborough new zealand	7.45	10.55	29.45
ortega gribble bridge bibbenden vineyards 2009 kent england	6.65	9.25	25.65	medium body, juicy, supple reds			
petit chablis prieuré st côme 2009 burgundy france	7.65	10.25	28.95	shiraz moon harvest 2009 south eastern australia	3.95	5.35	14.55
rich, fuller bodied whites				barton & guestier reserve cabernet sauvignon 2009 france	4.35	5.95	16.35
chardonnay moon harvest 2009 south eastern australia	3.95	5.45	14.35	côtes du rhône chateau mont redon 2009 france	4.95	7.15	19.95
chardonnay finca la florencía 2010 argentina	4.95	6.65	18.75	merlot palomar estate colchagua valley 2008 chile	5.45	7.45	20.45
mâcon-uchizy domaine talmard 2009 burgundy france	5.95	7.95	23.45	rioja sierra cantabria seleccion 2008 spain	5.65	7.95	21.45
pinot grigio san simone graves del friuli 2009 italy	7.15	9.45	26.95	pinot noir loma larga 2008 casablanca chile	7.15	9.45	27.65
viognier the foundry 2007 south africa	8.85	11.95	34.85	full flavoured, intense reds			
meursault domaine joseph drouhin 2007 burgundy france			56.50	cabernet sauvignon ochagavia 1851 reserva 2009 chile	4.75	6.85	18.45
unoaked, aromatic dry whites				malbec finca la florencía 2009 argentina	5.45	7.45	19.95
sauvignon blanc ochagavia 2010 santiago chile	4.85	6.85	18.50	cabernet sauvignon delaire estate 2006 south africa	6.45	8.65	24.55
pinot gris palliser estate 2008 martinborough new zealand	5.10	7.15	19.95	shiraz mountadam 2007 barossa valley australia	6.95	9.55	25.95
sauvignon blanc pencarrow estate 2010 martinborough new zealand	6.10	8.45	23.55	crozes hermitage etienne pochon 2008 france	7.65	10.25	29.95
verdejo columela ossian 2009 rueda spain	6.65	8.75	25.65	reserve de leoville barton 2006 st julien france			49.95
grüner veltliner am berg bernard ott 2009 austria	7.15	9.95	28.65				
sancerre expression terroirs jean claud chatelain 2008 loire france	7.95	10.45	30.55		125ml		bt
sauvignon blanc cloudy bay 2009 marlborough new zealand			45.00	sparkling and champagne			
rosé				prosecco spumante don gallo brut nv italy	5.95		18.95
domaine montrose rosé 2009 france	4.35	5.65	15.85	rubis rouge bouvet ladubay brut nv france	6.45		20.45
obra prima rosé familia cassone 2009 argentina	4.80	7.15	18.45	chapel down brut nv kent england	6.95		28.95
chateau rio tord provence rosé 2009 france	5.55	7.65	21.85	pommery brut royal nv france	7.95		39.95
chinon rosé charles joguet 2009 loire france	5.95	8.15	22.95	pommery falltime extra dry nv france			49.95
english rose chapel down 2009 kent england	6.35	8.65	25.25	pommery wintertime blanc de noirs nv france			49.95
sancerre rosé lucien crochet 2009 loire france	7.75	10.95	30.75	moet et chandon nv france			49.95
				pommery brut rosé nv france			55.00
				veuve clicquot yellow label brut nv france			57.50
	125ml		37.5c1	pommery vintage 1999 france			69.95
pudding wines				laurent perrier rosé brut nv france			75.00
sauternes chateau petit védrines 2004 bordeaux france	6.95		20.45	dom perignon brut 2000 france			145.00
orange muscat flora brown brothers 2008 victoria australia	9.15		24.65	krug grand cuvée nv france			185.00

ask to see our fine wine list and wine flights

the parlour

bar • kitchen • cocktail lounge

cocktail list

'skinnies'

skinny margarita	7.65
don alvaro blanco shaken w/ fresh lime juice & agave nectar, served straight up - 86 kcal	
skinny blueberry sour	6.95
super fruit blueberries shaken w/ lemon juice, honey & tanqueray gin, served straight up - 109 kcal	
warm skinny green blossom	6.95
fresh green tea & smirnoff black vodka muddled w/ kiwi & strained w/ lavender bitters - 101 kcal	
skinny winter negroni	7.65
no 3 gin stirred w/ amaretto di saronno & campari w/ a flamed orange zest - 111 kcal	
skinny honey passion	8.95
pommery brut champagne spun w/ fresh passion fruit & honey water - 85 kcal	
skinny russian rose martini	6.95
smirnoff black vodka stirred w/ lychee liqueur & ginger syrup, served in a coupette & garnished w/ a rose petal - 80 kcal	
skinny pistol	7.95
sipsmith gin shaken w/ king's ginger & crème de cassis, lifted w/ agave nectar & an orange twist - created by piotr at the parlour - 99 kcal	
skinny elderflower fizz	6.95
st germain elderflower liqueur mixed w/ dry white wine & finished w/ soda - 95 kcal	
skinny spiced berry mojito	6.95
sailor jerry's rum w/ winter berries, fresh lime juice & spiced agave nectar - 115 kcal	
skinny ginger peach bellini	6.95
peach schnapps w/ ginger infused agave nectar topped w/ prosecco & a twist of lemon - 98 kcal	
warm skinny belle	7.45
warming buffalo trace mixed w/ cranberries & earl grey tea & a touch of agave nectar cream - 110 kcal	

'signature punch jars'

serves four

skinny cactus fruit margarita	25.95
don alvaro blanco tequila mixed w/ fresh fruit, limes & agave nectar - 95 kcal*	
skinny pink gin	22.95
tanqueray gin w/ pink grapefruit, pomegranate, agave nectar & vanilla bitters - 80 kcal*	

* for each cocktail when divided by four. please note that the skinny cocktail calorie counts are approximate. no liability will be taken by the parlour for weight gain!

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cocktail list

'signatures'

french sling 7.95

ciroc vodka shaken w/ fresh pineapple juice, lemon juice, honey & bitters, served in a sling glass

winter berry julep 7.95

spiced winter berries, buffalo trace & fresh mint stirred & served over crushed ice in traditional julep cup

warm spiced apple toddy 6.95

cognac & calvados shaken w/ fresh apple juice w/ a hint of liquorice bitters & mint served in a thermos flask

mango mojito 6.95

el dorado 3 year old rum churned through crushed ice w/ fresh mango purée, limes & agave nectar, garnished w/ fresh mint

ginger kick 7.65

konick's tail vodka w/ ginger agave nectar, fresh lime juice shaken w/ sugar & topped w/ ginger beer & a zest of lemon

24 carat 8.25

beefeater 24 spun w/ goldschlager & campari & finished w/ a hint of crème de peche - created by nick at the anthologist, our sister bar in the city

deep south blazer 8.45

4 roses bourbon & apricot brandy warmed w/ ginger syrup, orange bitters & flamed w/ cinnamon, garnished w/ fresh berries & orange zest

refined honey 7.45

eldorado 3 & 5 year old rums shaken w/ crushed ice & honey w/ a float of fresh cream - created by ilze at the refinery, our sister bar in southwark

berry espresso martini 7.25

kahlua & chambord raspberry liqueur shaken w/ a fresh double espresso & garnished w/ homemade chocolate

apple & honey margarita 7.95

don alvaro blanco tequila shaken w/ fresh lime juice & agave nectar, garnished w/ an apple & honey foam

'signature punch jars'

serves four

island mango 22.50

pampero especial rum w/ fresh mango, apple juice & cardamom bitters

lounge lady 22.95

tanqueray gin, maraschino cherry liqueur w/ grapefruit juice & a touch of grenadine

paris flower 18.95

st germain elderflower liqueur w/ dry white wine, fresh mint, apples & a splash of soda

Please ask to see our
fine wine & wine flights list

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fine wines

white	bottle
soave classico, la frosca, gini, veneto, italy 2008	50.00
chablis, montmains, 1er cru, laurent tribut burgundy, france 2007	55.00
ossian, rueda blanco, castilla y leon, rueda, spain 2007	60.00
riesling, grand cru, schlossberg, weinbach alsace 2008	65.00
meursault, les corbins, vincent dancier côte de beaune, burgundy, france 2007	75.00
condrieu, le grand vallon, francois villard, northern rhone, france 2007	80.00
chassagne-montrachet, les chenevottes, 1er cru, jean Noël gagnard côte de beaune, burgundy, france 2006	90.00
puligny Montrachet, hameau de blagny 1er cru, martelet de cherisey, côte de beaune, burgundy, france 2006	115.00

red

zinfandel, heitz cellars, napa valley, california 2005	50.00
château musar, bekaa valley, lebanon 2001	50.00
chateauneuf du pape - domaine du vieux télégraphe rhône, france 2004	55.00
monthélie, sur velle, 1er cru, eric de suremain, côte de nuit, burgundy, france 2006	70.00
salanques, mas doix, priorato, spain 2005	75.00
amarone, viviani, valpolicella, italy 2006	78.00
cabernet sauvignon, heitz cellars napa valley, california 2004	85.00
chateau laforge, grand cru classé, st emilion, bordeaux 2000	95.00
nuit-st-georges, les perrières, 1er cru, robert chevillon, côte de nuits burgundy, france 2006	98.00
barolo, carobric, paolo scavino piedmont, italy 2001	110.00

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all prices.

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wine flights

(served in 125ml glasses)

flight one - sauvignon blanc 10.95

sancerre, expression terriors, jean claude chatelain, loire, france 2008

sauvignon blanc, ochagavia santiago, chile 2009

sauvignon blanc, pencarrow estate, martinborough, new zealand 2009

flight two - chardonnay 9.75

chardonnay, moon harvest south eastern australia 2009

chardonnay, barton & guestier france 2009

macon-uchizy, domaine talmard, burgundy, france 2009

flight three - rosé 11.75

chapel down, english rose, kent, england 2009

chinon rosé, charles joguet, loire, france 2009

obra prima rosé, familia cassone, argentina 2009

flight four - pinot noir 13.95

bourgogne rouge 'laforet', joseph drouhin, burgundy, france 2008

pinot noir, pencarrow estate martinborough, new zealand 2008

pinot noir, loma larga, casablanca, chile 2008

flight five - shiraz / syrah 11.95

shiraz, moon harvest, south eastern australia 2009

crozes hermitage, etienne pochon, france 2007

shiraz, mountadam, barossa valley, australia 2007

flight six - sparkling 14.95

prosecco spumante, don gallo, brut nv

chapel down, brut nv kent, england

rubis rouge, ladubay, brut nv france

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