the parlowr

breakfast / brunch

boiled eggs w/ buttered toast

eggs florentine, w/ baby spinach,

gruyére & an english muffin.....7.95

% eggs florentine4.95
grilled minute steak & eggs w/ herb
roast potatoes & tomato salsa8.95
South State of the
breakfast club sandwich - layered sour dough w/ sweet cured bacon,
london sausage, fried egg, roast
tomato & field mushroom7.95
add black pudding
scottish cured smoked salmon on
bloomer toast w/ pepper leaf salad &
sour cream 4.95
bubble & squeak w/ shredded cabbage, potato & sweet cured bacon topped
w/ a poached egg5.95
piled high cinnamon pancake stack
w/ maple syrup & candy dust6.15
scrambled eggs on toast5.95
add scottish smoked salmon2.95
hacon or gaugage hutty
bacon or sausage butty served on london bloomer w/ a side
bacon or sausage butty served on london bloomer w/ a side of brown sauce
served on london bloomer w/ a side of brown sauce 4.65
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californian kick start - poached eggs on a toasted english muffin topped w/ hummus, guacamole, flat mushroom, grilled plum tomato & sweet chilli sauce............7.95

breakfast tray

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
scottish smoked salmon	2.95
black pudding	1.95

pastries

butter	croissant 1.75	
pain au	raisin1.95	
assorte	ed muffins	

parlour's juiceology.......3.45

choose one or more of the following fruit & vegetable bases to enjoy a freshly squeezed or blended juice. the perfect way to start your day.

ask one of the team what fruit & vegetables we are squeezing, juicing & blending. always something fresh & seasonal to start the day.

choose a base

carrot, apple, fennel, cucumber, celery, orange

<u>add</u> pink grapefruit, red pepper, yellow pepper, pomegranate, beetroot, lemongrass, ginger or seasonal berries.

the parlour, the park pavilion, 40 canada square park, london e14 5fw 0845 468 0100 www.theparlourbar.co.uk

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.

the parlow

here's to a beautiful morning...

barista coffee created for us by

ANDRONICAS world of coffee

enion our own unique coffee blend which is robust in flavour w/ chocolate notes & a nutty finish. (this has been lovingly chosen by our baristas).

flat white	1 . 95	
espresso	1.95	
americano	1.95	
cappuccino	2.45	
latté 99kcal 😭	2.75	
macchiato	1.95	
piccolo	1.95	
mocha	2.75	
vanilla spice chai latté		
(caffeine free) 220kcal	2.75	
hot chocolate	2.75	
odd gwnung, hagalnut franch	wanilla	
add syrups: hazelnut, french		
or gingerbread 44kcal @perser		
add a dash of sweetness to your coffee with sweetbird syrups with no artificial preservatives or colourings & lovingly approved by the vegan		
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all our coffees can be made with skimmed, semi-skimmed, full-fat or soya milk & with andronicas decaffeinated coffee, our milk comes from the beautiful cotteswold dairies in gloucestershire, which holds red tractor accreditation & where milk has been produced by the workman family since 1939.

teas from little sparrow......1.95



society.

english breakfast tea

our own blend lovingly created by those who know how to make the perfect brew... darjeeling for a splash of elegance, assam for a touch of asia & kanyenya for a pinch of earth.

classic earl grey masala chai lapsang souchong green tea w/ mint & rose petal rooibos w/ cherry chamomile

fresh mint tea.....

marabilia organic olive leaf tea 1.95 100% natural, caffeine & tannin free, bursting with antioxidants & vitamin c.

naughty & nice breakfast cocktails

available from 10am

parlour bloody mary6.95
horseradish infused smirnoff black
vodka, parlour spices, lemon &
tomato juice
jug 22.95
morning fruit sparkles 6.95
prosecco spun w/ fresh seasonal

breakfast in bloom martini..... 6.95 home-made marmalade, fresh

grapefruit juice & bloom gin



fruit purée



do you love our tea & coffee?

take a bag home of our very own sip blend.

sip & little sparrow english breakfast tea, 100g 5.95 sip & andronicas coffee, 250g 8.95

pop back to indulge in our renowned signature skinny cocktails or discover your favourite grape with our wine flights or fine wine list.

for the more adventurous, why not learn how to muddle & shake your favourite cocktail at one of our mixology classes, find out more by visiting our website www.theparlourbar.co.uk or by scanning the code below.



