

Parabola Menu

Today's Drinks

Green juice __9
Bloody Mary __9.5

Celebrate

Veuve Clicquot Yellow Label NV,
Champagne __12

For The Table

Pickled vegetables __4
Today's croquettes __4.5
Señorio Ibérico Pata Negra – 100g __16.5

To Start

Jerusalem artichoke soup, British dukkah toast __6.5
Beetroot & horseradish cured salmon, soda bread __12.5
Quince, Roquefort, Muscat grape, endive & toasted walnut salad __7/12
Native oysters __19 for 6

Light & Healthy

Baked aubergine, harissa, labneh, pomegranate __12.5
Buckwheat tabbouleh & violet artichokes __9
Poached River Test trout, watercress sauce __19.5
Libby Limon's super greens frittata __9.5 (Calories: 252; Carbohydrates:3.4 grams; Protein:20 grams; Fat:16 grams)

Main

Launceston lamb pie __17.5
Roast red-leg partridge, pearl barley, baby carrots __19
Beetroot & Bosworth Ash tart, radicchio __14.5
Sea bream, fennel, horseradish __19

Sandwiches

Parabola hot sandwich: ribeye steak or grilled chicken __14
Silfield Farm bacon & Burford Brown eggs on English muffins, hollandaise sauce __12.5
Creamed woodland mushrooms on toasted sourdough __9.5

Sides

Fat chips __4 add chili jam __1
Buttered winter greens __4.5
Honey roast young carrots & parsnips __4.5
Bitter leaf & wild herb salad __4.5

Pudding, Fruit & Ices

Amedei chocolate & salted caramel tart __8.5
Steamed marmalade sponge pudding, custard __7
Drunken fruits, rum & raisin ice cream __8
Ronnie's apple pie, clotted cream or bramble ice cream __7
Ice cream & fruit sorbets __3 *per scoop*

British Cheese

Isle of Mull cheddar, oat cakes __9
Colston Basset stilton, fruit cake __9
St. Jude, kumquat chutney __9

Afternoon Tea 15:00 – 17:30

Parabola afternoon tea __19
(add Champagne __29)
*A selection of finger sandwiches,
scones with jam & clotted cream,
mini pastries*
Finger sandwiches __9.5
Mini pastries __12.5

12.5% discretionary service charge will be added to the bill.
Please notify your waiter if you have any special dietary requirements.

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pudding, Fruit & Ices

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Single Batch Limited Edition Tea

Sae Midori Kabusecha Ichibanacha 2015
Nishi-San Gardens Kyushu **4.5**
*Shade-grown green tea, picked from the Sae Midori
varietal. Mushroomy, umami and rich vegetal notes,
very long finish.*

Kyoto Oolong Nibancha 2015
Nakai-San Gardens, Kyoto **3.75**
*Cheesecake-like character: Toasty biscuit notes,
creamy texture, raspberry and apricot acidity.
This is an exceptional dense Oolong.*

Wonder Classic Darjeeling 1st Flush 2016
Gopaldhara Garden, Darjeeling **3.75**
*Picked from the highest peaks of Gopaldhara
garden at 7,500ft. Very hard withered black tea.
Tropical fruit notes, papaya, mango and sweet
white florals.*

Himalayan Imperial Black Summer 2015
Jun Chiyabari Garden Hile Nepal **4**
*Black tea, deep and delicious chocolate notes.
Slightly caramelized, with a hint of smoke and a silky
body. Picked from Jun Chiyabari garden at 6,000ft.*

Tea

Pot of Yorkshire tea **1.7**
Pot of tea for 2 **3.3**
Fresh mint **1.7**
Earl Grey **1.7**
Ceylon / Chamomile / Sencha Green / Peppermint /
Super Berry / Rooibos **1.7**

Coffee

Pot of single origin coffee **2.8**
Espresso **1.4 1.8**
Macchiato **1.4 1.8**
Cappuccino / Café latte / Flat white **2.2**
Americano **2**
Hot chocolate / Mocha **2.3**
Iced coffee **2.5**
Extra shot **50p**

Digestif 50ml

Cognac **7.5**
Vieille Prune **7.5**
Armagnac **7.5**
Somerset Cider Brandy **7.5**

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