



The Parrot

INTRODUCING THE PARROT

The Parrot London is a cocktail bar and music venue that welcomes guests who value quality food, drinks and entertainment in an intimate tropical environment. The venue combines old world sophistication with contemporary details, designed for the modern hedonist by rising interior designers Anna Wudkowska and Marika Mierzejewska. The chic space nestled in the iconic Waldorf Hilton Hotel will bring back the eclectic buzz and atmosphere of London's glory days, with a steady flow of world class performers set to take over the Yamaha London Stage.

At only 60 seats and with a celebrity endorsement of Idris Elba, Parrot's co-founders Lee & Nicky Caulfield envision an intimate setting of like-minded patrons to appreciate the Parrot experience. The bar will be home to cocktail artistry from award winning bartender Daniele Panzanaro inspired by London's tropical visitors and inspiration behind the bar, Parrots. Executive chef Karl Richardson has kept the creative momentum with a selection of unique dishes to compliment the setting.

The Music program will see daily acts, starting with pre-theatre sessions to start the evening and leading into headline acts making the most of the top-end Yamaha sound technology. The daily guest artists will bring the space to life, with the lucky few who are in the bar on the right night having the chance to hear a world-famous artist just steps away. Much like an expedition into the jungle, you never quite know what you will see, but on the right day at the right time: you end up discovering a rare species.



BEVERAGE

Cocktail Concept

Inspired by the topical birds that gave the bar its name, each cocktail will have its own unique personality.

From the bright colours of the Periquito del Sol lovebirds to the iconic African Grey parrot, the beverages will be a focal point of every night.

Some Cocktails include:

- GRAY PARROT
Absolut Citron, Home Made Bean Syrup, Aromatic Green Chartreuse Liqueur, Martini Extra Dry
- PERIQUITO DEL SOL
Elimador Tequila, Freshly Squeezed Lime Juice, Home Made Orange Syrup, Pinch of Tarragon, Natural Bitter Lemon Tonic
- GOLDEN CONURE
Abosolut Elyx, Cointreau, Hazelnut Syrup, Freshly Squeezed Lemon Juice, Pineapple Juice



CULINARY

Culinary Concept

Executive chef Karl Richardson has kept the creative momentum with a selection of unique dishes to compliment the setting.

All of the recipes combine exotic ingredients with down to earth flavour combinations that elevate all of the senses connected with the Parrot experience.

Some dishes include:

- *Wagyu Beef, Pickled Enoki, Wasabi and Pineapple*
- *Lobster, Mango, Chilli, Coconut and Lime*
- *Peanut, Chilli, Chicken, Plantain and Banana Leaf*
- *Riquito, Cheese, Edamame Bean, Macadamia Nut and Yuzu*
- *Quinoa, Avocado, Sesame, Pomegranate and Mango*





MUSIC

Music Concept

Aiming to bring back the atmosphere of London's hay day, filled with live music and performers, The Parrot will be a hub of entertainment in the heart of theatre district.

An ever changing line-up of talented performers will be making full use of the high-quality sound system created by Yamaha London.

Like stepping into the jungle, guests of The Parrot will never know what they might discover. The secret show concept will surprise the lucky few who are in the bar on the right night.

On an average night, guests can expect:

- Pre theatre live keys and vocals
- Daily guest singers
- After theatre live sessions





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