

POWDER & MAGAZINE

KITCHEN

Friday and Saturday evening 6-9

To share

P&M Meat Platter - selection of cured meats £16

P&M Vegetarian Platter - halloumi fries, hummus & garlic mushrooms £15

P&M Fish Platter - smoked salmon, mackerel & Devonshire crab £18

All served with char-grilled bread, vegetables, & olives

To start

Roast tomato soup, toasted olive bread 6

Roast baby vegetables, pesto, cracked black pepper (v) 7

Picked mackerel, baby beetroot, goats cheese 9

Oak smoked salmon, crab mayonnaise, fennel cress, rye bread 9

Smoked duck breast, curly endive, orange dressing, coriander, hazel nuts 7

Sides 4

Garlic and rosemary roasted new potatoes

Triple cooked chips, parmesan and truffle French fries

Tenderstem broccoli, almond butter

Rocket and sun blushed tomato salad

The main event

Breast of chicken, wild mushrooms, peas, lardons 17

Glazed beef fillet, onion puree, chard shallot petals, champ mash 25

Trio of rabbit, ballotine, confit leg, offal kebab, spring vegetables, rabbit jus 18

New season asparagus, wild garlic gnocchi, red pepper, crispy quail egg 14

Smoked haddock, chive risotto, poached hens egg, curry oil 18

From the grill

28 day aged steaks sourced locally from Kent grazed beef.

10oz Rib-eye 24

8oz Sirloin 22

Served with triple cooked Chips and garnish

Choice of; blue cheese, béarnaise or peppercorn 2

P&M Beef Burger

Pickle mayo, tomato relish, red onion, crisp leaves, brioche bun, triple-cooked chips 14

Choice of; bacon, blue cheese or cheddar 2

Please speak to a member of staff who will be happy to help you if you have any Allergies or dietary requirements.