

# POWDER & MAGAZINE KITCHEN

## TO START

**Devonshire Crab** Fennel & Apple Slaw,  
Roasted Peanut & Sourdough Crumb £7.00

**Loch Duart Salmon**, Pickled Mooli, Salt  
Baked Celeriac & Fresh Horseradish £6.50

**Roasted Cauliflower Soup**, Fresh Bread  
(v) £5.50

**Poached Duck Egg**, Preserved Mushroom,  
Sourdough Crumb, Artichoke Soup & Truffle  
(v) £6.00

**Gressingham Duck Liver Parfait**,  
Butternut Squash Jam, Toasted Hazelnut &  
Brioche £7.00

**Seared Scallops**, Crispy Savoy Leaf,  
Roasted Onion Puree & Veal Jus £10.00

**P&M Beef Burger £12.50**

**100% Prime Beef Burger**

in a Homemade Sesame Bun with Triple  
Cooked Chips or Sweet Potato Fries

**Choice of Toppings:** Crispy Bacon, Kentish  
Cheddar or Blue Cheese  
(£2.00) Supplement

Goleta Sauvignon Blanc 2015, Central  
Valley, Chile.

Goleta's Sauvignon has fabulous lime  
aromas with fresh, ripe lemony flavours  
and a delectably Moorish green apple  
finish. £28

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

## Nibbles whilst you wait

Olives £2.00

Bread Basket £2.20

## TO SHARE - £12.50

**P&M Platter** - Sun-dried Tomato, Artichoke Hearts,  
Padron Peppers, Cured Meats, Piccalilli & Pitta Bread

**P&M Vegetarian Platter** - Sun-dried Tomato,  
Artichoke Hearts, Padron Peppers, Halloumi, Piccalilli  
& Pitta Bread

## THE MAIN EVENT

**Free Range Pork Belly**, Turnips a la Grecque,  
Glazed Gem Lettuce & Trotter Jus **£16.50**

**Confit Duck Leg**, Chorizo Cassoulet **£17.50**

**Braised Venison Haunch**, Glazed Red Cabbage,  
Foraged Chantarelles & Chestnuts **£18.50**

*Enjoy our 35 days aged steaks served with* Onion  
Puree, Roasted Baby Onion, Sautéed Woodland  
Mushrooms & Triple Cooked Chips

**Sirloin Steak £22.00**

**Rib Eye Steak £20.00**

**Add Peppercorn or Blue Cheese Sauce £1.50**

**Pan Fried Sea Bream**, Hazelnut Pesto, Braised  
Celery, Jerusalem Artichoke & Bois Boudran Sauce  
**£15.50**

**Romanesco Cauliflower** cooked in a Butter  
Emulsion, Pernod Braised Grapes, Butter Poached  
Hazelnuts served with Chilli Puy Lentils **£14.00 (V)**

We Offer The Following Additional Sides **£2.00**

Potatoes In Garlic & Thyme Butter - **Skin On Triple  
Cooked Chips** - Sweet Potato Fries - **Honey Glazed  
Chantenay Carrots** - Seasonal Vegetables

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## TO FINISH

**Bakewell Tart**, Kentish Blackberry & Milk Ice Cream  
£7.00

**Dark Chocolate Delice**, Roasted Hazelnut & Salted  
caramel Ice Cream £8.00

**White Chocolate Cheese Cake** with Cranberries &  
Caramelised Apple Sorbet £7.00

**Roasted Pineapple**, Banana Mousse, Shortbread  
Texture & Toasted Almond £6.50

**Orange & Brown Sugar Parfait**, Poached Kumquat,  
Nutmeg, Mango Sorbet £7.00

**Cheese Board**, Roasted Tomato Chutney, Truffled  
Honey and Homemade Raisin and Almond Bread  
£7.50 (ask your waiter for todays cheeses)

## Pudding Wine

**Chateau Simon 2010, Sauternes,  
France**

£25.50 BTL            £8.50 GLS 125ML

The 2010 from Chateau Simon is an absolutely stellar effort. It is intensely sweet, showing great purity and texture, with classic barley sugar flavours and really good length.

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