

POWDER & MAGAZINE KITCHEN

TO START

Roasted Red Pepper & Heritage Tomato Soup, olive oil, garden chives (v) £6

Torn Buffalo Mozzarella Salad, watercress, peas, mint pesto (v) £7

Soused Cornish Mackerel, fennel pureé, confit Kent tomatoes £7

Trio Of Salmon Ballontine, char-grilled baby gem, caper berries, watercress emulsion £9

Pan Seared Scallops, cauliflower & local black pudding powder £11

Shaved, Rare Fillet Of Beef, capers, red onion, wasabi dressing £9

Plantation Farm, Ham Hock Pressing, confit bramley apple, baby red onion relish, toasted loaf £7

Sides £4

- Roasted rosemary & garlic Cornish potatoes -
- Triple cooked chips -
- Green beans shaved parmesan, truffle oil-
- Sweet potato fries or french fries -
- Rocket & sun-blushed tomato salad -

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

TO SHARE

P&M Meat Platter - selection of cured meats & chicken liver pate £15.95

P&M Vegetarian Platter - halloumi fries, paprika hummus & warm blue cheese mushrooms £14.95

P&M Fish Platter - smoked salmon, mackerel pate & devonshire crab £17.95

All served with char-grilled pitta bread, artichokes, sun-blushed tomatoes & olives

THE MAIN EVENT

Roasted Free-Range Chicken Breast, tomato mousse, garlic pressed potatoes, spinach, mushrooms, tarragon jus £17

Pan-Roasted Eridge Estate Venison, warm puy lentil summer green salad, hedgerow berry compote £22

Pan-Seared Sea Bream, creamed potato, lemon broccolini, chorizo salsa £18

Char-Grilled Salmon, pressed beets, carrot pureé, crispy leeks, spinach sauce £18

Kent-Blush Tomato Risotto, grilled baby marrow, feta cheese, nettle oil (v) £14

Powder & Magazine Grill

28 day aged steaks sourced locally from Kent grazed beef.

10oz Rib-eye £24

8oz Sirloin £22

Choice of; blue cheese, béarnaise or peppercorn £2

Beef & Bone Marrow Burger

Beef tomato, red onion, crisp leaves, brioche bun, triple-cooked chips & slaw £13.95

Choice of; bacon, blue cheese or cheddar £2