

POWDER & MAGAZINE KITCHEN

Mid Week Set Menu

Lunch (Tuesday - Saturday)

Two Courses £14.00 - Three Courses £18.00

Dinner (Tuesday - Thursday)

Two Courses £19.00 - Three Courses £24.00

TO START

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

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

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

Plantation Farm, Ham Hock Pressing, confit brambling apple, baby onion relish, toasted loaf

TO FINISH

Balsamic Strawberries, champagne sorbet, Whitstable Bay rock, basil coulis

Sticky Date Pudding, whiskey sauce, vanilla ice-cream

White Chocolate Cheesecake, raspberry sorbet, dark chocolate sauce

Chef's Cheeseboard £4 supplement

THE MAIN EVENT

Beer Battered Fish Of The Day, triple-cooked chips, truffle pea puree, house tartare sauce

Honey-Glazed Chicken or Chargrilled Halloumi, baby gem, croutons, parmesan, caesar dressing

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

6oz Rump Steak, triple-cooked chips, mushroom, tomato, watercress

Choice of: blue cheese. béarnaise. peppercorn £2

Beef & Bone Marrow burger, beef tomato, red onion, crisp leaves, brioche, triple-cooked chips, slaw

Choice of: bacon. cheddar. blue cheese £2

Sides £4

Roasted rosemary & garlic Cornish potatoes

Triple cooked chips

French fries or sweet potato fries

Green beans, truffle oil & parmesan

Rocket & 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