

POWDER & MAGAZINE KITCHEN

TO START

Fennel & Cauliflower Soup, finished with truffle oil (v)

Smoked Mackerel Parfait, Baby Watercress Salad & Toasted Artisan Bread

Mushroom Fricassee, Kentish Blue Cheese, Toasted Artisan Bread Rocket and Truffle Oil (v)

Chicken liver pate, Apple & Tomato Chutney, Dressed Leaves & Toasted Brioche

TO FINISH

White Chocolate Cheese Cake, Raspberry Sorbet & Fresh Raspberries

Brambly Apple Crumble, Vanilla Infused Custard

Triple Chocolate Brownie, Vanilla Ice Cream & Chocolate Sauce

Cheese Board, Chutney, Celery, Apple & Biscuits
(£3.50 Supplement)

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

THE MAIN EVENT

Haddock Fishcake, Poached Egg, Hollandaise Sauce, Triple Cooked Chips

Char-grilled Chicken Breast, Shredded Cos Lettuce, Croutons, Shaved Parmesan & Cesar Dressing

6oz Rump Steak, Triple Cooked Chips, Creamy Green Peppercorn Sauce & Dressed Rocket Salad

Char-Grilled Aubergine Stack, Topped with Smoked Cheddar & Served with Sautéed New Potatoes, Baby Spinach & Tomato Coulis (V)

P&M Beef Burger, Served in a Pretzel Style Bun with Baby Gem, Tomato, Red Onion, Red Cabbage Slaw & Triple Cooked Chips

Choice of Toppings:

Crispy Bacon, Kentish Cheddar or Blue Cheese
(£2.00) Supplement

We Offer The Following Additional Sides £3.50

- Roast New Potatoes With Garlic & Rosemary -
- Triple Cooked Chips -
- Green Beans With Shaved Parmesan & Truffle Oil -
- Char-Grilled Asparagus, Sea Salt & Lemon -

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