

PKB PARK KITCHEN & BAR

NIBBLES

Homemade bread (v) <i>Whipped butter</i>	4.5
House marinated olives (pb) <i>Kalamata, Nocellara</i>	6
Padron peppers (pb, n) <i>Almonds, smoked salt</i>	5
PKB fries <i>Herb salt</i>	5

FOCACCIA TOASTIES

Plant based nduja, spinach, cheese (pb)	8
Wild mushrooms, watercress, Gouda (v)	8
Streaky bacon, bacon jam, tomato, lettuce	8

Available from 12.00 to 15.00

LIGHT BITES

Soup of the day (pb) <i>Seasonal</i>	6
PKB sausage roll (gl, so, su, eg) <i>Miso apple jam, radishes</i>	9
Salt baked smashed beets (pb, n, se) <i>Saffron tahini, hazelnut, seeds, maple</i>	9
Lamb croquetas (gl, eg) <i>Pumpkin pesto, minted rooftop honey</i>	10
Smashed cucumber salad (pb) <i>Raw vegetables, cashew, tamari</i>	9
Braised short rib (ce, mi) <i>Bone marrow mash, meat sauce</i>	14
Charred puntarelle caesar (fi, eg) <i>Cured yolk, Parmesan, anchovy (Vegetarian option available)</i>	9
Grilled tiger prawn (cr, mi) <i>Garlic butter, guajillo</i>	15
Fried chicken (mi, su, mu) <i>House hot sauce, crispy shallots, mustard</i>	10

SIGNATURE FLAT BREADS

Aubergine & pomegranate (pb, gl) <i>Smoked, pickles, relish, confit tomato</i>	11
Shoulder of lamb (eg, su, gl) <i>Slow-cooked, mint aioli, winter tomatoes</i>	14

PKB CLASSICS

Loaded squash fondant (pb, ce) <i>Wild mushroom, celeriac, puffed hominy</i>	13
Picanha steak <i>Chimichurri, twice cooked pink fir potatoes</i>	28
Burger (gl, mi) <i>Aged Sadler's Wells cheese, bacon jam, brioche, PKB fries</i>	16
Market fish (fi, su, cr, so, eg, mu) <i>Katsubushi, wasabi tartar sauce, mung beans, PKB fries</i>	17

SWEET TREATS

Chocolate (pb, gl) <i>Mousse, sponge, crisp</i>	9
Winter squash cheesecake (v, n, mi, eg) <i>Spiced pecan, salted caramel</i>	7
<i>Black lime baba</i> (gl, mi, eg, su) <i>Rum, vanilla, cream</i>	8

Allergens: v - vegetarian, pb - plant based, n - nuts, gl - gluten, so - soya, su - sulphur dioxide, eg - eggs, ce - celery, mi - milk, fi - fish, cr - crustaceans, mu - mustard