

# PKB PARK KITCHEN & BAR

## NIBBLES

Homemade bread (v, gl, mi) <i>Focaccia, sourdough, whipped butter</i>	4
House marinated olives (pb) <i>Kalamata, Nocellara</i>	6
Padron peppers (pb, n) <i>Almonds, smoked salt</i>	5
PKB wedges (pb) <i>Herb salt</i>	5

## FOCACCIA TOASTIES

Plant based nduja, spinach, cheese (pb, gl)	8
Wild mushrooms, watercress, Gouda (v, mi, gl)	8
Fennel salami, Taleggio, chimi pesto (gl, mi, n, su)	8

Available from 12.00 to 15.00

## LIGHT BITES

Soup of the day (pb) <i>Seasonal, herb oil</i>	6
Buratta (fi, mi, su) <i>Charred speckled courgette, anchovy, capers</i>	10
Coal fired octopus (cr, mi, su) <i>Butterbeans, salsa verde, citrus</i>	12
Brisket mac'n'cheese bites (gl, eg, mi) <i>Homemade spicy BBQ sauce, ranch</i>	9
Smoked spring chicken (su) <i>Puffed popcorn cracker, mango, chicken salt</i>	8
Seabass ceviche (su, n, fi) <i>Tiger milk, herb oil, seaweed crisp</i>	11
PKB panzanella salad (pb, gl, su) <i>Blood orange, heirloom tomatoes, olives, tarragon</i>	8
Grilled Tropea onions (pb, n, gl) <i>Roast pepper sauce, foraged flowers, focaccia (gf option available)</i>	8
Salt & pepper wings (so, gl, mi, mu) <i>Kimchi glaze, crispy chilli oil</i>	
3 pieces	9
6 pieces	16

## SIGNATURE FLAT BREADS

Aubergine & pomegranate (pb, gl, su) <i>Smoked, pickles, relish, confit tomato</i>	11
Shoulder of lamb (eg, su, gl, mi) <i>Slow-cooked, mint aioli, winter tomatoes</i>	14
Carnitas (gl, su) <i>Black beans, salsa verde, avocado</i>	12

## PKB CLASSICS

Truffle potato terrine (pb) <i>Foraged mushroom, herbs, puffed rice</i>	13
Fried chicken burger (gl, ce, su, mi) <i>Beef fat bun, slaw, hot honey, PKB fries</i>	15
PKB cheeseburger (gl, mi, se, se, fi) <i>Aged Sadler's Wells cheese, bacon jam, homemade brioche, PKB fries</i>	16
Market fish (fi, su, so, eg, mu) <i>Katsuobushi, wasabi tartar sauce, mung beans, PKB fries</i>	17
Cornish mussels & chips (mo, mi, su) <i>Kimchi butter sauce, XO sauce, lemon</i>	14
Grilled steak sandwich (gl, mi, su, fi) <i>Sourdough, Gouda, bone- marinade, PKB fries</i>	16

## SWEET TREATS

Mango passionfruit cheesecake <i>Mango leather, pink pepper (v, gl, mi, eg, su, so)</i>	7
Strawberry & yuzu mess <i>Fraise de bois, meringue, lemon confit (gl, mi, n, eg, so)</i>	8
Vegan chocolate hazelnut praline <i>Olive oil, sea salt, mousse (pb, n, su, so)</i>	9

Please note that our kitchen closes an hour before the general closing time.

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, se - sesame, mo - mollusks