

PKB PARK KITCHEN & BAR

NIBBLES

Homemade bread (v, gl, mi) <i>Focaccia, sourdough, 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 (pb) <i>Herb salt</i>	5

LIGHT BITES

Soup of the day (pb) <i>Seasonal, herb oil</i>	6
Burrata (fi, mi, n, su) <i>Charred speckled courgetti, anchovy, capers, pine nuts</i>	10
Mushroom pâté (pb, gl, su) <i>Sourdough, bourbon onion jam</i>	8
Seabass ceviche (su, n, fi) <i>Tiger milk, herb oil, seaweed cracker</i>	10
PKB panzanella salad (pb, so, su, se) <i>Blood orange, heirloom tomatoes, olives, tarragon</i>	8

PKB CLASSICS

Smoked clams & chips (mo, mi, su) <i>Fermented chilli, butter sauce, herbs, lemon</i>	14
Truffle potato terrine (pb) <i>Courgette, forage mushrooms, peas, beans</i>	13
Market fish (gl, fi, su, so, eg, mu) <i>Katsubushi, wasabi tartar sauce, mung beans, PKB fries</i>	17

PKB ROASTS

All served with seasoned roasties ~Yorkshire pudding (mi, gl, eg) ~ glazed carrot (mi) ~ parsnips ~ hispi cabbage (mi)~ limitless gravy (su)

Sirloin	28
Porchetta (mi)	25
Lamb	27
Cornish free range chicken	22
Spring vegetable Wellington (v, eg, mi)	20

Children's Sunday Roast £10 inc soft drink

SIDES

Cauliflower cheese (mi)	5
Braised red cabbage (pb, su)	5
Oxtail gravy pie (gl, mi, ce)	8
Tripple cooked potato terrine (mi, eg, su)	7

SWEET TREATS

Mango passion fruit cheesecake <i>Mango leather, pink pepper (v, mi, gl)</i>	7
Strawberry and yuzu Eaton mess <i>Fraises de bois meringue, lemon confit (mi, eg)</i>	8
Vegan chocolate hazelnut praline <i>Olive oil, sea salt, mousse (pb, n)</i>	9

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