

POWDER KEG *Diplomacy*

BRUNCH MENU

Served 10am-5pm on Saturday and 10-3pm Sundays. Roast served from 12pm

Classic Bloody Mary £9

Barley vodka, PKD spice mix, lemon & thick tomato juice.

Meaty Mary £9

English vodka, sunday's beef 'jus', PKD spice mix, tomato.

Mary Queen of Scots £9

Haggis infused monkey shoulder, Laphroaig, PKD spices

Tequila Maria £9

Tequila & mescal, chipotle, PKD spices, avocado, tomato.

Bloody Caesar £9

Bacon washed vodka, PKD spice mix, lemon & 'clamato'

Bloody Marley £9

Jerk seasoning infused rums, stout reduction, spice mix,

Corpse Reviver #2 £9

Sipsmith gin, cocchi americano, triple sec & lemon juice. Touch of absinthe.

Breakfast Martini £9

Plymouth gin, orange brandy, pkd seville marmalade & lemon juice.

Espresso Martini £9

Englsih vodka, coffee brandy, fresh espresso.

Full English £9

Sausage, mushroom, bacon, tomato, fried egg and toast

Vegetarian breakfast £7.5

Mushroom, hash browns, tomato, fried egg and toast

Extras £1.75 each ~ *black pudding, beans, toast, sausages, bacon, mushroom, tomato, eggs, hash brown* - £1.75

Toast with Harry's homemade jams £3

Eggy bread, bacon and maple syrup £6

Omelette *Ham & Lincolnshire Poacher or field mushroom or smoked trout & fine herb* £5.5 / £6.5

Drop scones / Pancakes *bacon and maple, berries and yoghurt or banana, yoghurt and walnut* £6.50

Homemade granola with natural yoghurt £5.50

with a choice of - Dried mango & cherry, apricot & raspberry or earl grey infused prunes

Chia pudding - *Gluten free oats, chia seeds, maple syrup, almond milk, fresh fruit and bee pollen* £5

English muffins & poached eggs *with spinach* £7, *ham hock* £8, *mushrooms* £7, *smoked salmon* £8.50

Bacon & sausage buttie £6 ~ *add fried eggs* £1

Smashed avocado & chilli on toast £4.50 ~ *add smoked salmon* £6.50

AVAILABLE FROM 12-5PM SATURDAY

PKD BLT - Smoked streaky bacon, English cos lettuce, beef tomato and fries £8

Char grilled chicken breast with foraged herb sauce and fries £9.50

Steak sandwich, caramelised onion, blue cheese butter and fries £11.50

Salad of English cos lettuce, salad potato, sourdough croutons, shallots, beef tomato with artichoke, pea and broad beans £9 with grilled chicken £10 or hot smoked salmon £11

Side Dishes *Mixed leaf salad, fries, thrice cooked chips, smashed avocado or smoked salmon* £3.50

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TIFFIN AND TITBITS

Some delightful accompaniments to aid your journey through our list of tipples!

Marinated olives £2.75

Chipolatas in Worcester sauce £5

Homemade vegetable crisps £2.50

Prawns ~ half pint £6, pint £11

Selection of homemade breads with oils £3.50

Skinny fries or Thrice cooked chips £3.50

British or Irish Rock oysters with lemon and shallot vinegar. £2.50 each

Home roasted cashew nuts £3

Ask for available flavours

Homemade Blackwatch pig scotch egg with piccalilli £6.50

Breaded Haggis balls with whisky mayo £5.50

Devil deep fried whitebait with caper and lemon crème fraiche £5

Salt and pepper squid with homemade chilli jam £6

PKD Ploughman's £7

Ham hock, waterloo cheese, soft boiled egg, homemade chutney, gherkin, radish on toasted sourdough.

Fish Platter £14

Smoked salmon, cooked prawns, salt & pepper squid, whitebait, toasted bread, chilli jam and garlic aioli.

Meat Platter £14

Ham hock, British cured meats, baby chipolatas, piccalilli, gherkins, mustard mayonnaise, toasted breads.

Veggie Platter £12

Mixed olives, feta stuffed peppers, marinated artichokes, grilled vegetables, homemade humus, garlic aioli and wholemeal pitta.

Cheese Platter £9/£18

Selection of British and Irish cheeses with caramelised red onion, homemade chutney and biscuits.
Ask for today's selection

ROAST FROM 12PM SUNDAYS

All roasts come with a Yorkshire pudding and all the trimmings £15

Dedham Vale Topside of Beef with creamed horseradish and Colman's mustard

Dingley Dell Pork Loin with caramelised apple

Paley Farm Rosemary and Garlic Studded New Season Lamb with mint sauce

Norfolk Black Free-Range Chicken with bacon crisp and bread sauce

Roasted Hake, white wine cream sauce and clams

Caramelised Shallot Tartlet, thyme crusted goat's cheese and wild rocket salad

2 COURSES £20 ~ 3 COURSES £24

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Lindisfarne Rock Oysters with lemon and shallot vinegar – three for £6.75 or six for £12

Selection of breads; Sourdough, Dyett, Walnut - with butter £3.5

STARTERS

Kentish Sweetcorn Soup, popcorn and lemon mousse and optional shredded chicken £5.5/£6.5

River Kennet Crayfish Tails, iced peas, charred spring onions and spiced bisque £7.5

Hot Smoked Eel, frozen bloody mary, radish and watercress £7

Pressed Duck leg, potato rostī and a soft poached duck egg with burnt clementine dressing £8

Pumpkin Set Cream, natural yoghurt, fried potatoes and sage oil £6.5

Crispy Pig's Cheek, pickled quail's egg, cauliflower purée and romesco £7

MAINS

Pan-fried Cornish Hake, celeriac puree, sea beet and poached razor clam £17

Juniper Smoked Grilled Pork T-Bone, crushed roasted potatoes, wild mushroom and mustard £18

Ray Wing; boned and rolled with parsnip purée, new potato and grapefruit butter £17.5

Roasted Rabbit Loin, stuffed belly, runner beans, chestnut mushroom and fresh cobnut £18

Caramelised Shallot Tartlet, thyme crusted goats cheese and wild rocket salad £14

Pitch Black IPA infused Baked Sussex Camembert, rosemary & pear sorbet, walnuts & rocket £16

Char-grilled, 28 day air hung fillet or rib-eye steak, seasonal leaves, thrice cooked chips with pink and green peppercorn sauce, tarragon butter or bone marrow & stout sauce £26/19.5

Sides £3.5 each

*Mash potatoes, thrice cooked chips, garlic field mushrooms, seasonal greens,
mint buttered peas, bacon and new potatoes, mixed leaf salad.*

DESSERTS

Chilled vanilla rice pudding, poached greengage, clove crumb & golden syrup foam £6.5

Frozen milk chocolate, lemon curd & earl grey foam £7

Roasted pineapple with Parkin sponge and rum & raisin ice cream £7

Lemon posset, elderflower jelly, pickled bilberry and seeded granola £6

Selection of homemade ice-cream & sorbets £1.75 per scoop (3 for £5)

Local cheeseboard with seasonal chutney, and biscuits £9

Selection of British and Irish cheeses with caramelised red onion, homemade chutney and biscuits.