

# POWDERKEG

147 ST. JOHNS HILL

<b>On Arrival</b>	<b>Americano</b>	£7.5
	<i>TheAmericano is composed of Campari, Sweet Vermouth, and Soda. The Cocktail was first served in creator Gaspare Campari's bar, Cafe Campari, in the 1860s. It was originally known as the "Milano-Torino" because of its Ingredients: Campari from Milan and Punt e Mes from Turin (Torino).</i>	

<b>Bar Bite</b>	Flatbread, Onion Butter	£4.5
	Aged Rib-cap Mini Burger, Chorizo, Red Onion Relish	£4.5
	Fried Herbed Potatoes, Garlic, Paprika Mayonnaise	£4.5
	Truffle Mac n Cheese	£6.5
	Nduja Pizette, Goats Cheese, Honey	£7.5
	Charred Corn Cobs, Rose Harissa Butter, Parmesan	£7.5
	Charcuterie Plate Iberico chorizo, 24 month Parma, Finocchiono	£12.5

<b>Small Plates</b>	Charred Purple Sprouting Broccoli, Toasted Oats, Horseradish	£6
	Marinated Prawns, Pickled Samphire, Saffron Aioli	£6.75
	Burrata, Iberico Tomatoes, Hazelnut Pesto	£7.5
	Braised Squid Arancini, Garlic Aioli	£7.5
	Grilled Chorizo, Wood Roasted Peppers and Squash	£8
	Charred Octopus, White Bean Puree, Spiced Cauliflower	£10
	Cheese Plate, Gorgonzola Dolce, Torta de baros V, Toma Piedemontese	£12.5

## Selection of prime cuts served from the grill

<b>The Cut</b>	500g Yorkshire ex Dairy Beef Sirloin for two	£40
	Coffee Ground Brined Gloucester Old Spot Tomahawk	£16.5
	Rosemary & Garlic Marinated Barnsley Chop	£15

*The Yorkshire ex-dairy cow is left to graze in its retirement for up to 4 years. During this retirement, the meat gains incredible fat marbling, giving the beef a deep favour. The cow gets to enjoy a life of relaxation eating grass, the gives the meat 'legs' almost like a fine wine enhancing the flavour. Even further, we dry-age the whole piece for 50 days and when grilled the fat renders into the steak for a full unique flavour*

<b>Large Plates</b>	Chicken & Chorizo Empanada, Pickled Walnut Relish	£14
	Ricotta Gnocchi, Native Mushrooms, Spinach & Harissa Butter	£14.5
	Grilled Chicken, Spiced Sausage, White Bean Cassoulet	£16
	Braised Ox cheek, Jerusalem Artichoke, Charred January King	£17

<b>Afters</b>	Sorbet Scoop	£2
	Rhubarb and Custard Crunch	£6.5
	Millionaire Shortbread, Bee Pollen, Yoghurt Sorbet	£6.5
	Apple and Almond Cake with Mascarpone	£6.5

<b>Night Cap</b>	<b>Boulevardier</b>	£10
	<i>The Boulevardier cocktail is a beverage composed of Whisky, Sweet Vermouth and Campari. Its creation is ascribed to Erskine Gwynne, an American-born writer who founded a monthly magazine in Paris called Boulevardier, which appeared from 1927 to 1932.</i>	

**NOW SERVING FULL WEEKEND BRUNCH & SUNDAY ROASTS FROM 10.30AM**

A discretionary 12.5% service charge will be added to your bill. Please speak to a member of staff for info about allergens.