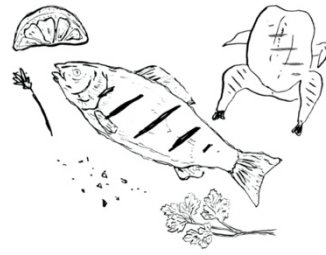


PEMBROKE GARDEN KITCHEN



Hand stretched sourdough pizza

no.1 Hampshire buffalo mozzarella + fresh basil	10
no.2 anchovy, artichoke + chilli	12
no.3 pepper pork, potato, blue cheese + pesto	14
no.4 mushroom, Westcombe ricotta + truffle	13.5
no.5 'nduja, Hampshire buffalo mozzarella + crispy onions	13
no.6 aubergine, tahini + roquito pepper (vg)	13.5
meat special bacon, mascarpone + chilli honey	14
vegan special vegan kofta, red onion + jalapeño	13

Food over fire

Brixham whole mackerel	15
Chicken shawarma skewer	14
Marinated lamb leg skewer	15
Vegan kofta + grilled aubergine	14

All served with:

Sumac onion salad, tahini slaw, Israeli salad, flat bread + hummus

Sides

Grilled aubergine + goats curd	7
Potatoes, lemon + mint	6
(Extra palm leaf plate)	1

Dips

garlic + herb dip	2
watercress + walnut pesto	2
smoked beetroot ketchup dip	2
Hibdige hot sauce	2
Rish Lakish olive oil	2

Pudding

Brown butter + bourbon tiramisu	6
Vegan chocolate ganache, rhubarb + hazelnuts	6

Draught Beer + Cider **Pint**

Estrella 5.4%	5.20
Blonde Brothers lager 4.5%	4.60
Kingstone Press 4.7%	4.60
Shipyards APA 5%	5.00
Guest Ale	4.50
Guinness 4.2%	4.70
Aspall Cyder 4.5%	4.60

**Bottled Beer + Cider**

Rekorderlig Berries 4.0%	4.80
Rekorderlig Strawberry + Lime 4.0%	4.80
Heineken zero 0%	3.50

Draught Prosecco + Cocktails

Prosecco	8.00
Aperol Spritz	9.00
Elderflower Mojito	9.00
Gin Garden cocktail	9.00

White Wine**175ml / 250ml / Bottle**

Villa Borghetti Pinot Grigio (IT), 2018	6.75	7.25	20
Picpoul de Pinet Domaine La Serre (FR), 2019	6.95	7.50	22
Nika Tiki Sauvignon Blanc (NZ), 2019	6.95	7.50	22
Madeleine Angevine, Danebury (UK), 2018			24
Rag + Bone Riesling (AU), 2019			25
Tabli Reserva Viogner (CL), 2018			26
Eidosela Albarino (ES), 2019			28
Victor Berard AC Chablis (FR), 2017			32
Santenay, Patriache Pere & Fils, (FR) 2014			42

Red Wine**175ml / 250ml / Bottle**

Running Duck Shiraz (SA), 2019	6.75	7.25	20
Pico a pico Merlot (CL), 2019	6.95	7.50	22
Vina Alarde Rioja Reserva (ES), 2014			24
Chateau Petit Bois Saint Emillion (FR), 2016			26
Bodegas Caro Aruma Malbec (AR), 2018			28
Antario DOCG Barolo (IT), 2013			34
Margaux, Château la Fortune, Bordeaux (FR), 2018			42

Rosé**175ml / 250ml / Bottle**

Running Duck rosé (SA), 2019	6.95	7.50	23
Diamarine Provence (FR), 2019	7.50	9.00	25

Sparkling**Bottle**

Revino Prosecco	24
Laurent-Perrier J Lemoine Brut Champagne	38
Louis Roederer Champagne, Vintage 2012	52

Gin

Bombay Sapphire	4.00
Hendricks	4.50
Botanist	4.75
Tanqueray Flor De Sevilla	4.50
Pinkster	4.25
Warner's rhubarb gin	4.75

Softies

Coke / Diet Coke	2.75
San Pelly Blood Orange, Orange, Lemon	3.00
Frobisher's juice Apple, Orange	3.50
Big Tom spiced tomato juice	3.50
Luscombe ginger beer	3.80
San Pelly Sparkling water (small / large)	3.40 / 5.50
Acqua Panna Still water (small / large)	3.40 / 5.50
Fresh lime + elderflower soda (half / pint)	1.65 / 3.20

Spirits

Pimm's + lemonade	7.00
Bloody Mary	11.00
Vodka	
Reyka	4.50
Black Cow	4.90
Rum	
Kraken	4.50
Sailor Jerry	4.25