



STARTERS

OYSTERS ON THE HALF SHELL ~ cocktail sauce, mignonette, lemon	18 1/2 dz 34 dz
5 SPOKE CREAMERY TUMBLEWEED CHEDDAR ~ honeycomb	11
P&K WEDGE SALAD ~ beets, crispy radish + chickpeas, avocado, tahini ranch	12
ITALIAN WINTER GREENS ~ celery, apple, walnuts, truffled waldorf dressing	12
CITRUS CURED FLUKE ~ asian pear, savoy cabbage, chili, creme fraiche	12
PARSNIP SOUP ~ crispy garlic sausage, poached egg, root vegetable sofrito	13
ESCARGOT ~ bacon, fennel, fried ricotta ravioli	15

MAINS

TRADITIONAL PORTERMAN'S PIE ~ root vegetables, guinness gravy, frisee & cheddar salad	18
HOUSEMADE GEMELLI ~ oyster mushrooms, birchrun hills cheese, saba, almonds	22
CONFIT HALF CHICKEN ~ cracked wheat pilaf, pomegranate, taggiasca olive & fennel salad	24
ARCTIC CHAR ~ butter lettuce, wild mushrooms, trout roe, carrot vinaigrette	25
BRAISED HANGER STEAK ~ castle valley polenta, tuscan kale, pickled onion	27
P&K CHEESEBURGER ~ emmental swiss, dijonnaise, whiskey onions, fries.....	16 {bacon+2}

SIDES

HAND CUT FRIES ~ whiskey dip	9
BRUSSELS SPROUTS ~ lemon chili, pecorino.....	10
BEER BATTERED FRIED ONION RINGS ~ parmesan dip	10

DESSERT

WARM BRIE CREPES ~ brown butter quince, mulled wine reduction	10
OLIVE OIL CAKE ~ rosemary creme anglaise, grapefruit meringue.....	10
SAZEREC HOT COCOA ~ almond sable, toasted marshmallow.....	11

PUB & KITCHEN

**RESTAURANT
WEEK**

3 COURSE PRE FIX \$35

ITEMS IN **RED** ARE NOT INCLUDED.. SORRY