



AUTUMN AT THE PUNCHBOWL

STARTERS

French Onion Soup (GFO)	6.5
Duck liver parfait, duck terrine, clementine + cranberry compote, croute (GFO)	9
Braised ox cheek croquette, crispy onion, Choron sauce, horseradish cream	8.5
Roasted balsamic tomato, roasted squash + taleggio tart, rocket, pistou (v)	8
Poached pear, whipped Roquefort, candied walnuts, mulled wine syrup (v) (GF)	7.5
Salmon assiette - Gin cured salmon, salmon mousse, salmon + chilli fishcake	10
Brixham Mussels, cider, bacon + leek cream (large with fries) (GFO)	8/15
Charcuterie board - Selection of cured meat, cheese + marinated veg (GFO)	9/16

PRE STARTER

Bread + butter (GFO)	1.5
Olives (GF)	3

MAINS

FILLET STEAK ROSSINI (GFO)	27
Heritage fillet steak, garlic croute, duck liver parfait, creamed potato, fine beans, jus	
CALVES LIVER (GF)	17.5
Panfried calves liver, smoked mash, melted onions, hispi cabbage + bacon, jus, crispy sage	
PORK BELLY (GFO)	18
Roasted pork belly, potato, mustard + apple croquette, kale, carrot puree, calvados jus, crackling	
GNOCCHI (v)	14.5
Beetroot + goats cheese gnocchi, sage + soya bean puree, Chantenay carrots, sage + almond butter	
CHICKEN (GFO)	17
Pan-fried chicken supreme, Italian vermouth cream, buttered spinach, crispy potato gnocchi	
SEABASS (GF)	18
Pan-fried seabass, confit potato, celeriac puree, crab + celeriac remoulade, tenderstem	
LAMB (GFO)	19
Saddle + shoulder of lamb, fondant potato, broccoli + wild garlic puree, shallot, mint jelly, lamb sauce	
THE BURGER (GFO)	14.5
Heritage beef + bonemarrow, maple bacon, Coastal cheddar, our sauce, fries, coleslaw	
FISH + CHIPS	14.5
Battered haddock, handcut chips, crushed peas, tartar, lemon, pickled onions	
RISOTTO (v) (GFO)	14.5
See specials	

SIDES (GF)

Handcut chips	3.5
Creamed potato	3
House salad	3.5
Truffle chips	4
Fries	3
Maple carrots	3.5
Greens	3
Rocket + parmesan	4
Cabbage + bacon	3.5

GRILL All served with hand-cut chips, sticky shallot, mushroom, tomato

280g Sirloin - 32 day dry aged (GF)	24
500g T-Bone - 32 day dry aged (GF)	28
225g Rump - 32 day dry aged (GF)	19
300g Chimichurri Pork Ribeye (GF)	18

SAUCES - 1.5

Peppercorn
Bernaise
Red wine jus
Chimichurri
Roquefort hollandaise