



## SUNDAYS AT THE PUNCHBOWL (sample)

### STARTERS

Soup of the day (v)	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

### PRE STARTER

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

### MAINS

ROAST SIRLOIN OF BEEF (GFO) Yorkshire pudding, seasonal vegetables, roasted potato, gravy	16
ROAST CHICKEN (GFO) Yorkshire pudding, stuffing, seasonal vegetables, roasted potato, gravy	15
ROAST CHESTNUT + SWEET POTATO WELLINGTON (v) Yorkshire pudding, stuffing, seasonal vegetables, roasted potato, gravy	15
BAKED SALMON (GF) Creamed potato, peas a la Francaise	18
CHARGRILLED SWORDFISH (GF) Warm Nicoise salad, poached egg	21
SEABASS (GF) Pan-fried seabass, confit potato, celeriac puree, crab + celeriac remoulade, tenderstem	17.5
FISH + CHIPS Battered haddock, handcut chips, crushed peas, tartar, lemon, pickled onions	18
THE BURGER (GFO) Heritage beef + bonemarrow, maple bacon, Coastal cheddar, our sauce, fries, coleslaw	14.5
GNOCCHI (v) Beetroot + goats cheese gnocchi, sage + soya bean puree, Chantenay carrots, sage + almond butter	14.5
RISOTTO (v) (GFO) See specials	14.5

### SIDES (GFO)

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

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

1kg Cote de boeuf (to share) (GF)	55
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