



Sundays @ the punchbowl (SAMPLE)

PRE STARTER

Focaccia, oil + balsamic - 1.5
Olives - 3

APERITIFS

Cosmo - 8.5 / Apérol spritz - 7.5
Kir Cassis - 4.95

STARTERS

Balsamic tomato + basil soup (v) (GFO) – 5.5
Pan-seared scallops, pea purée, crispy bacon, black pudding crumb (GF) – 12
Goat cheese arancini, onion bhaji, tomato chutney, curry oil (v) – 8.5
Smoked salmon tartare, avocado mousse, sourdough croute (GFO) – 8.5
Chicken liver parfait, white chocolate + pistachio crumb, fig chutney, sourdough (GFO) - 9
“Ham + egg” – glazed pork belly, pea purée, potato rosti, confit egg yolk, bloody mary ketchup (GF) – 9
Pumpkin tortellini, roasted sweet potato, wholegrain mustard cream, crispy sage (v) – 8/15.5
Brixham mussels, white wine, shallots + cream (GFO) – 8/15

MAINS

Mixed roast for two, beef, chicken + pork, Yorkshire puddings, all the trimmings (GFO) – 36
Roast sirloin of beef, Yorkshire pudding, all the trimmings (GFO) - 17
Roast free-range chicken, Yorkshire pudding, stuffing, all the trimmings (GFO)– 15
Roasted rolled pork belly, Yorkshire pudding, stuffing, all the trimmings (GFO) – 15
Butternut squash, ricotta + spinach filo parcel – Yorkshire pudding, all the trimmings (v)- 14
Fish + chips, crushed peas, tartare, lemon, pickled onions – 15.5
The Burger – Heritage beef, maple bacon, west coast cheddar, our sauce, fries + slaw (GFO) – 15.5
Whole plaice, roasted new potatoes, mangetout, herb butter – 19
Hake, sautéed potato, tenderstem broccoli, sauce vierge, crab + celeriac remoulade (GF) – 19.5
Surf + turf – 280g aged sirloin, scallops, garlic butter, mushroom, tomato, sticky shallots, chips (GF) – 30
Seabass, crushed new potatoes, fine beans, mussel + prawn chive cream sauce (GF) – 20
Caesar salad (GFO) – 12.5 (add chicken + bacon – 3)

32 DAYS DRY AGED HERITAGE STEAKS (GF)

All served with hand-cut chips, sticky shallots, mushroom, tomato

280g Sirloin- 24 | 500g T-Bone – 28 | 225g Bavette – 16
SAUCES – 1.5 – Blue Cheese Hollandaise | Peppercorn | Béarnaise | Red wine jus |

SHARING STEAKS (GF)

All served with hand-cut chips, sticky shallots, mushroom, tomato and a choice of 2 sauces

500g Chateaubriand – 55
1kg Rib eye on the bone - 55

SIDES

Hand-cut chips – 3.5
Cauliflower cheese - 3
Fries – 3

Truffle + Parmesan chips – 4
Rocket + Parmesan – 3.5
Roast potatoes - 3

Roasted veg - 3
Fine beans – 3
Greens – 3.5

FOOD ALLERGIES – Before ordering, please speak to one of the team with your requirements.
A 10% discretionary gratuity, which is entirely distributed to the team, will be added for tables of 10 or more.
GF = Gluten free | GFO = Gluten free option