



Sundays @ the punchbowl

PRE-STARTER

Homebaked bread, oil + balsamic - 1.5
Olives - 3

APERITIFS

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

STARTERS

Moroccan sweet potato soup, sourdough (gfo) - 5
Scallops, game bonbon, game jus, squash crisps - 12
Roasted heritage beetroot, feta, chicory, toasted sunflower + pumpkin seeds, caramelised orange (veo) - 8
Chicken liver parfait, damson jam, almond crumble, sourdough croute (gfo) - 9
Pastrami cured salmon, horseradish crème fraîche, cucumber gel, rye bread, dill oil - 10
Confit duck leg bonbon, five spices, pickled cucumber, kimchi, juniper, honey + soy dressing - 11
Goat cheese soufflé, apple + walnut petite salad, chive sauce (v) - 10
Shetland mussels, smoked chorizo, tomato + garlic, sourdough (large with fries) - 8.5/17

MAINS

MIXED ROAST – Beef, chicken, pork belly, stuffing (gfo) – 38 (for 2 to share)
500g Chateaubriand, horseradish crème fraîche, roasted onions (gfo) – 60 (for 2 to share)
Roast sirloin of beef, horseradish crème fraîche, roasted onions (gfo) - 18
Roast free-range chicken, sourdough bread sauce, stuffing(gfo)– 17
Roasted rolled pork belly, caramelized apple sauce, stuffing (gfo) – 17
Wild mushroom + spinach parcel , spring greens, root veg, swede mash, gravy (v) – 15
All the above served with Yorkshire pudding, roast potatoes, cauliflower cheese, red cabbage purée, honey glazed root veg, swede mash, spring greens, gravy

Steak burger, maple bacon, bbq + our sauce, crispy onion pickles, tomato, cheddar, fries, slaw (gfo) - 16
Fish + chips, battered haddock, hand cut chips, tartare, lemon, pickled onions, crushed peas or curry sauce – 17
Roasted heritage carrot + fennel, red onion, Puy lentils, coconut yoghurt, harissa dressing (veo) – 14
Calves liver, rosemary + garlic potatoes, golden raisin purée, sage salsa verde, crispy onions (gfo) – 18
Pumpkin + sage tortellini, wild mushroom, black truffle, tenderstem, parmesan cream (v) (veo) – 16
Pan-seared seabream, maple + sweet potato purée, rainbow chard, cod + brown shrimp croquette - 20

32 DAYS DRY AGED HERITAGE STEAKS (GF)

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

280g Sirloin- 24 | 250g Fillet – 34 | 500g T-bone

SAUCES – 1.5 – Blue Cheese Hollandaise | Peppercorn | Béarnaise | Red wine jus

SIDES

Hand-cut chips – 3.5	Truffle + Parmesan chips – 4	Roasted veg - 3	Spinach fricassee – 4.5
Cauliflower cheese – 3.5	Fries – 3	Roast potatoes – 3	Rocket salad – 3.5
Greens – 3.5	Mash – 3	Maple carrots – 3	

A 10% discretionary gratuity, which is entirely distributed to the team, will be added for tables of 8 or more.
GF = Gluten free | GFO = Gluten free option | V = Vegetarian | Ve = Vegan | Veo = Vegan option