



Sundays @ the punchbowl

PRE-STARTER

Home-baked bread, oil + balsamic - 1.5
Olives - 3

APERITIFS

Our Cosmopolitan - 8.5 / Pama Bubbles - 8
Salcombe Rosé "our pink gin" + tonic - 8

STARTERS

Tomato + basil soup, toasted sourdough (v, gfo) - 6
Scallops, cauliflower purée parsnip crisps - 12
Butternut carpaccio, roasted beetroot, radicchio, candied pumpkin seeds, Champagne vinaigrette – 8.5
Chicken liver parfait, plum jam, chestnut crumble, sourdough croûte (gfo) – 9
Devilled lamb kidneys, pancetta, toasted muffin, crispy onions - 9
Shetland mussels, Cornish cider + fennel cream, sourdough (large with fries) (gfo)– 8.5/17.5
Brandy cured salmon, red slaw, beetroot, apple, dill crumbs, chive oil - 10

MAINS

MIXED ROAST – Beef, chicken, pork belly, stuffing (gfo) – 40 (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) - 19
Roast free-range chicken, sourdough bread sauce, stuffing (gfo)– 18
Roasted rolled pork belly, caramelized apple sauce, stuffing (gfo) – 18
Wild mushroom, goats cheese + spinach parcel, spring greens, root veg, swede mash, gravy (v) – 16
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
Herb crusted cod, roasted shallots, asparagus, onion jam, toasted almonds, cauliflower purée (gfo) – 21
Duck breast, celeriac purée, fondant potato, peas, crispy duck leg, game jus (gf) – 20
Chestnut gnocchi, spinach purée, wild mushrooms, black truffle shavings, crispy Inoki mushrooms (veo) – 16
Seabass, confit fondant, celeriac purée, asparagus, red wine, bacon + hazelnut dressing (gf) – 20
Roasted heritage carrots + fennel, roasted red onion, Puy lentils, coconut yoghurt, harissa dressing (ve, gf) – 14
Whole plaice, crab butter, fine beans, toasted almonds, chive crushed potato – 21
Baked hake, pomme purée, charred corn, kale, confit garlic butter, crispy capers - 22

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 – 32 | 225g Bavette - 18

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

SIDES

Hand-cut chips – 3.5	Truffle + Parmesan chips – 4	Roasted veg – 3.5	Fries – 3
Rocket salad – 3.5	Greens – 3.5	Mash – 3	Cauliflower cheese - 4

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