



Sundays @ the punchbowl

PRE-STARTER

Focaccia, oil + balsamic - 1.5
Olives - 3

Sunday's cocktails

Harvey Wallbanger - 8 / Grasshopper - 8
Salcombe Rosé "our pink gin" + tonic - 8

STARTERS

Today's soup, toasted sourdough (v, gfo) - 6
Scallops, sweet-corn salsa, toasted pine nuts - 13.5
Chicken parfait, peppered strawberries, white chocolate gel, balsamic, crispy onions, toast (gfo) - 9
Soy cured salmon, avocado mousse, mango, wasabi dressing, crispy noodles - 10
Courgettes fritters, red pepper coulis, tomato salsa (gf, ve) - 8.5
Lamb bonbons, braised lamb shoulder, whipped feta, tzatziki, olive tapenade - 9
Shetland mussels, sundried tomato ragu, fennel, crispy basil, sourdough (large with fries) (gfo, df) - 8.5 / 17.5
Burrata, heirloom tomatoes, basil, extra virgin olive oil (gfo, v) - 11

MAINS

MIXED ROAST - Beef, chicken, pork belly, stuffing (gfo) - 42 (for 2 to share)
500g Chateaubriand, horseradish crème fraîche, roasted onions (gfo) - 60 (for 2 to share)
Roast rump 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) - 18
Beer battered fish + chips, hand cut chips, tartare, lemon, pickled onions, crushed peas or curry sauce - 17
Lemon crusted cod, shellfish bouillabaisse, saffron rouille (gfo) - 22
Chimichurri cauliflower, tahini + lemon quinoa, sesame courgettes, crispy chickpeas (gf, ve) - 16
Watermelon steak, mint + padrón peppers, feta, coriander yoghurt, maple almonds (ve) - 16
Duck breast, carrot purée, creamed potato, charred fennel, baby carrots, pickled blackberries, red wine jus - 22
Salmon fillet, tenderstem, fondant potato, pea purée, sauce gribiche - 21
Pan-fried seabass, sautéed pots, tomato + fennel purée, fine beans, parsley butter - 22

32 DAYS DRY AGED HERITAGE STEAKS (GF)

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

280g Sirloin- 26 | 250g Fillet - 34 | 225g Bavette - 18

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

SIDES

Hand-cut chips - 3.5	Truffle + Parmesan chips - 4.5	Roasted veg - 3.5	Fries - 3
Greek salad - 4	Almond fine beans - 3.5	Cauliflower cheese - 4	Mash - 4

If you have a food allergen or dietary requirements please inform a member of the team.

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