

PUNCHBOWL

SNACKS

Baked focaccia - tapenade, salted butter (v) - 7

Salt & pepper seafood - frickles,
citrus mayonnaise - 14

Buttermilk fried chicken - garlic, honey & sesame - 8.5 / 17

Beetroot hummus - molasses, feta, pistachio, sesame,
grilled pitta (vg) - 7.5

STARTERS

Chicken parfait - plum jam, pistachio crumb, baked sourdough - 9 (gfo)

Tempura cod cheeks - lemon & chive aioli, roasted chilli & cherry tomato salsa, nduja crumb - 10

Whipped goats cheese - beetroot, apple, candied walnut, watercress, citrus mayonnaise - 8.5 (vgo, gf)

Vol au vent - slow cooked beef, wild mushroom, chianti jus, puff, blue cheese & mustard creme fraiche - 11

Baked burrata - sundried tomato ragu, ciabatta soldiers - 12 (v, gfo)

Brixham mussels - white wine & garlic cream, grilled sourdough (large with fries) - 10 / 19.5 (gfo)

Pumpkin & sage ravioli - butternut squash puree, wild mushroom, aged parmesan,
pumpkin seeds, brown butter sauce - 9.5 / 18 (v, vgo)

MAINS

Fillet of beef - potato pave, beef fat & parmesan crumb, caramel celeriac puree, fine beans, bordelaise sauce - 36 (gfo)

Glazed pork belly - chorizo hash, mustard & calvados creamed leeks, plum jus, carrot crisps - 21 (gf)

Slowcooked lamb pie - roasted garlic mash, hispi cabbage, maple carrot, red wine sauce - 21.5

Calves liver - potato Lyonnaise, cabbage & bacon, jus, beetroot crisps - 21 (gf)

PB Burger - double patty, bacon, truffle honey mayo, onions, lettuce, tomato, American or blue cheese, fries - 18.5 (gfo)

BBQ aubergine - gunpowder potato, spinach, cherry tomato ragù, citrus yoghurt, pomegranate - 17.5 (vg, gf)

Fish & chips - beer battered fish, chips, tartare, lemon, pickled onion, crushed peas or curry sauce - 18.5 (gfo)

Maple roasted celeriac & pear risotto - stilton crumb, kale, lemon oil, crispy sage - 18 (vgo, gf)

Spatchcock chicken - rosemary crushed potato, fine beans, wild mushroom cream - 20 / 38 (gf) (half or whole)

Duck salad - duck breast, beetroot puree, sweet potato fondant, pickled shallot, kale, carrot crisps,
burnt orange dressing, crispy duck - 21.5 (gf)

COAL FIRED

16oz chateaubriand - chips or mash, tomato, shallot, garlic mushrooms, choice of sauce - 67 (gf) (to share)

10oz sirloin - chips, tomato, shallot, garlic mushrooms - 30 (gf)

8oz bavette - chips, tomato, shallot, garlic mushrooms - 20 (gf)

S A U C E S - 2 Béarnaise Peppercorn Bordelaise Stilton cream

SIDES

Chips / Fries - 3.5

Dirty mash - 5

Mash - 4

Cream cabbage & bacon - 5

Rocket & parmesan - 4.5

Garlic green beans - 5

Maple carrots, sesame - 4

Gunpowder potatoes - 5

Truffle chips/fries - 5

BBQ hispi, sriracha mayo - 4

Seasonal greens - 3.5

Garlic mushrooms - 4

v-vegetarian | vg-vegan | vgo-vegan option | gf-gluten free | gfo-gluten free option | Please ask the team for further allergen information

a discretionary 10% service charge will be added to tables of 8 or more, all of which is shared equally between the team