

# PUNCHBOWL

## S N A C K S

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

Dips & chips - beetroot hummus, tomato salsa, avocado mousse, tortilla chips (v, gfo) - 10

## S T A R T E R S

Today's soup - toasted sourdough (gfo) (veo) - 7

Chicken parfait - burnt onion ketchup, fig + pistachio butter, toast (gfo) - 9.5

Whipped goat's cheese - beetroot + pinenut salsa, blood orange gel, walnut biscuits, molasses (v, gf) - 9

Torn burrata - honey glazed pear, prosciutto crisp, hazelnut + mint pesto (gf) - 11.5

Home cured salmon - crab + cucumber salad, avocado mousse, lemon oil, rye cracker (gfo) - 13.5

Ham hock salad - pea + broad bean, crispy potato skin, poached egg, mustard dressing (gf) - 9.5/18

Grilled Cornish sardines - Tomato, garlic + chilli sauce, rocket, toasted sourdough (gfo) - 9

Crispy cauliflower - pickled shallot, beetroot hummus, sesame (v, gf) - 9/17.5

## M A I N S

Mixed roast - beef, chicken, pork belly, stuffing (gfo) - 44 (for 2 to share)

500 gr Chateaubriand - horseradish crème fraîche, stuffing, roasted onions (gfo) - 70

Roast rump of beef - horseradish crème fraîche, roasted onions (gfo) - 21

Roast free-range chicken - bread sauce, stuffing (gfo) - 19

Roasted rolled pork belly - caramelised apple sauce, stuffing - (gfo) - 19

Wild mushroom, goats cheese + spinach parcel (v) - 19

*The above are served with Yorkshire pudding, roast potato, red cabbage purée, maple root veg, greens, gravy*

ADD - PIGS IN BLANKET - 4.5 | STUFFING - 3.5 | CAULIFLOWER CHEESE (for 2) - 4.5

PB Burger - double patty, bacon, burger sauce, onions, lettuce, tomato, pickles, American or blue cheese, fries, slaw - 18.5 (gfo)

Fish & chips - beer battered cod, chips, tartare, lemon, pickled onion, crushed peas or curry sauce - 19

Aubergine schnitzel - butterbean mash, glazed carrot, crispy kale, garlic + caper lemon butter (v) - 19

Duck salad - duck breast, sweet potato, red chard, fennel, cucumber, pistachio, blackberry vinaigrette (gf) - 21

Grilled halibut loin - crab bisque, samphire, roasted new potatoes (gf) - 30

Orzo pasta - grilled vegetables, roasted tomato ragu, lemon oil, vegan feta (vg) - 18.5

Rainbow trout fillet - parsnip purée, fondant potato, garlic wild mushrooms, cavalo nero (gf) - 24

## DRY AGED BEEF

aged for 30 days in our Himalayan salt chamber

with chips | shallot | tomato | mushroom

9oz sirloin 30

8oz bavette 20

7oz fillet 35

S A U C E S - 3

béarnaise | peppercorn | bordelaise | red wine jus | garlic butter

## S I D E S

Chips / fries - 4

Roasted root veg - 4

Rocket + parmesan - 4.5

Roast potatoes - 4

Truffle chips/fries - 5

Greens - 4

Yorkshire pudding - 1

Cream cabbage + bacon - 5

v-vegetarian | ve-vegan | veo-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 6 or more, all of which is shared equally between the team