

PUNCHBOWL

S M A L L P L A T E S

Soup of the day - toasted sourdough (v) - 8

Baked breads - homemade smoked + salted butter (v) - 8

Smoked salmon - Pickled shallot, crispy caper, lemon + dill creme fraiche (gfo) - 14

King prawns - chorizo, roasted tomato + chilli ragu, mojo verde, toasted sourdough - 14

Buttermilk chicken - marinated thigh, sweet chilli dressing, honey, garlic + soy dip, rocket - 11 / 20

Whipped vegan feta - beetroot + apple tartare, crispy kale, pine nut + pomegranate vinaigrette (v, vg) - 12

Duck parfait - Plum chutney, toasted sourdough - 12

Padron peppers - honey + lime, sesame (v) - 10

Glazed goats cheese - beetroot purée, orange segments, candied walnuts, balsamic - 12

M A I N S

Gammon - pea + cabbage fricassée, chips, wholegrain mustard + maple dressing - 22

Fish & chips - beer battered cod, chips, tartare, lemon, mushy peas or garden peas - 19.5
Add curry sauce - 0.5

PB Burger - double patty, bacon, burger sauce, onions, lettuce, tomato, pickles, American or blue cheese, fries, slaw - 19

Tortellini - pumpkin + sage, wild mushroom, butternut squash purée, sage butter, parmesan (v) - 9 / 18

Lamb rump - boulangere potatoes, baby carrots, kale, mint verdé, jus - 29

Chicken supreme - parmentier potatoes, peas a la francaise, charred gem, tarragon cream - 24

Fillet of beef - creamed potato, kale, bourguignon sauce, parsnip crisp - 39

Pan fried Hake - rosti potato, cockles, tenderstem, lemon + caper butter - 27

Cottage pie - seasonal greens, jus - 24

Risotto - wild mushroom, leak and truffle (v, vgo) - 19

S A N D W I C H E S

Steak - horseradish crème fraîche, watercress - 13.50

Fish Finger - battered fish, rocket, tartare sauce - 12.50

Coronation Chicken - In bloomer bread with bhaji salad (vg) - 21

Pork - stuffing, apple sauce - 13

Vegetarian - Mediterranean vegetables, sundried tomato hummus, pomegranate molasses dressing - 11.5

S I D E S

Chips | Fries - 4

Truffle Chips | Fries - 6

Seasonal Greens - 4

Rocket + Parmesan - 5

Creamed Cabbage + Bacon - 5.5

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

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