

PUNCHBOWL

SNACKS

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

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

STARTERS

Roasted tomato + red pepper soup - almond gremolata, toasted sourdough (v, gfo) - 7

Glazed Goats Cheese - beetroot puree, orange segments, candied walnuts, balsamic (v) - 12

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

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

Smoked salmon - pickled shallot, crispy capers, lemon and dill crème fraiche - 14

Duck Parfait - plum chutney, toasted sourdough - 12

MAINS

Mixed roast - beef, chicken, pork belly, stuffing - 52.5 (for 2 to share)

Roast rump of beef - roasted onions - 26.5

Roast free-range chicken - bread sauce, stuffing - 24.5

Roast rolled pork belly - caramelised apple sauce, stuffing - 24.5

Wild mushroom, goats cheese + spinach filo parcel (v) - 22

The above are served with Yorkshire Pudding, cauliflower cheese, duck fat roast potatoes, maple root veg, greens, gravy.

Our veg is bottomless so just ask us if you would like some more

ADD STUFFING - 3.5 | PIGS IN BLANKETS - 5 | MASHED POTATO - 5 |

CREAMED CABBAGE AND BACON - 5 | YORKSHIRE PUDDING - 1.5

Risotto - wild mushroom + truffle, parmesan crisp (v, vgo) - 19

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

Fish and Chips - beer battered haddock, chips, tartare, lemon, mushy peas or garden peas - 19.5

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

DRY AGED BEEF

With chips | shallot | tomato | peppercorn sauce

TO SHARE - 16oz chateaubriand - 76

Upgrade to a roast with all the trimmings - and bottomless veg, duck fat roast potatoes, cauliflower cheese, stuffing, yorkshire pudding and gravy - 80