

PUNCHBOWL



A P E R I T I F

Aperol Spritz | Hugo Spritz | Negroni | Kir Royale

S M A L L P L A T E S

- Soup of the day - toasted sourdough (v) - 8
- Breads - olive oil, balsamic, olives (v) - 8
- Salt and pepper squid - aioli - 12 / large 18
- Smoked salmon - pickled shallot, crispy caper, lemon gel, dill crème fraîche - 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 - 12
- Duck parfait - granola, blackberry gel, toasted sourdough - 12
- Beetroot gnocchi - whipped feta, pine nuts, pomegranate, sage (vg) - 12
- Chicken wings - choose Buffalo and Blue cheese or Sweet Chilli BBQ - 8 / large 14
- Pea panna cotta - whipped goats cheese, lemon gel, sourdough (v) - 12

M A I N S

- Moules mariniere - mussels, parsley & white wine sauce, toasted sourdough - 22
- Fish & chips - beer battered cod, chips, tartare, lemon, mushy peas or garden peas - 19.5
- Add curry sauce - 0.5
- Punchbowl burger - double patty, bacon, burger sauce, onions, lettuce, tomato, pickles, American or blue cheese, fries, slaw - 19
- Seafood, chorizo linguine - prawns, mussels, spinach, white wine sauce - 22
- Chicken supreme - fondant potatoes, chasseur sauce, charred gem, baby leek - 24
- Punchbowl sausage and mash - pork and leek sausage, celeriac mash, onion gravy - 22
- Pan fried hake - crayfish & white wine sauce, fondant potatoes, samphire - 27
- Chicken Milanese - ragu linguine, caper butter - 24
- Fillet of beef - creamed potato, kale, bourguignon sauce, parsnip crisp - 39
- Orzo pasta pistou - ragu, courgette, red pepper, red onion, pesto (v) - 19
- Super green salad - quinoa, feta, kale, pomegranate, avocado, tomato (v) - 16
- Add chicken and chimichurri - 4
- Add grilled cauliflower steak and chimichurri - 4

D R Y A G E D B E E F

- Chips | Mushroom | Tomato | Shallot
- 7oz Fillet - 39
- 9oz Sirloin - 34
- 16oz Chateaubriand (to share) - 80
- Sauces - Peppercorn | Béarnaise - 3

S A N D W I C H E S

- Steak - horseradish crème fraîche, watercress - 13.5
- Fish finger - battered fish, rocket, tartare sauce - 12.5
- Pork - stuffing, apple sauce - 13
- Vegetarian - mediterranean vegetables, sundried tomato, hummus, pomegranate molasses dressing (v, vgo) - 11.5

S I D E S

- Chips | Fries - 4
- Truffle chips | Fries - 6
- Mashed potato - 5
- 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