

PUNCHBOWL

— Lapworth —

GLUTEN FREE MENU

SMALL PLATES

Smoked salmon - Pickled shallot, crispy caper, lemon gel, dill crème fraîche - 14

King prawns - chorizo, roasted tomato & chilli ragu, mojo verde, toasted gluten free bread - 14

Buttermilk chicken - marinated chicken tenders, sweet chilli dressing, honey, garlic & soy dip, rocket - 12

Duck parfait - blackberry gel, toasted gluten free bread - 12

Pea panna cotta - whipped goats cheese, lemon gel, gluten free bread (v) - 12

MAINS

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

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

Pan fried Hake - Fondant Potatoes and Samphire - 27

Moules mariniere - mussels, parsley & white wine sauce, gluten free bread - 22

Super green salad - quinoa, feta, kale, pomegranate, avocado, tomato (v) - 16

Add Chicken and chimichurri - 4

Add Grilled cauliflower steak and chimichurri - 4

DRY AGED BEEF

Chips | Mushroom | Tomato | Shallot

7oz Fillet - 39

9oz Sirloin - 34

16oz Chateaubriand (to share) - 80

Sauces - Peppercorn | Béarnaise - 3

SIDES

Chips | Fries - 4

Truffle Chips | Fries - 6

Mashed Potato - 5

Seasonal Greens - 4

Rocket + Parmesan - 5

Creamed Cabbage + Bacon - 5.5

DESSERTS

Ice Cream Selection - vanilla, chocolate, toffee, strawberry, coconut, honeycomb, mint choc chip, rum & raisin, cherry, mango sorbet, raspberry sorbet, blackcurrant sorbet - 1 scoop - 3, 2 scoops - 5.5, 3 scoops - 7.5

DIGESTIFS

P.S. I love you - Baileys, kahlua, amaretto, cream - 8

Truffletini - Grey Goose, white & dark chocolate liqueur - 9

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