

# PUNCHBOWL

— Capaworth —

## 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 thigh, 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
- Chicken supreme** - fondant potato, chasseur sauce, charred gem, baby leek - 24
- 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** - strawberry, coconut, honeycomb, mint choc chip, rum & raisin, cherry, mango sorbet, raspberry 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