

THE CLUB

STARTERS

Braised beetroot, caramelized goat's cheese, white balsamic, hazelnuts, autumn truffle dressing

Cured scottish salmon, lemon curd, dehydrated parsley

Roasted hand-dived south coast scallops, slow cooked bacon

Yorkshire game terrine, foie gras, fig, crisp sourdough

MAIN COURSES

Winter vegetable pearl barley risotto, soft herb crème fraiche, light curry oil

Pan-fried whole lemon sole, spinach, new potatoes, caper and brown shrimp butter

300g Rib eye, served with truffle mash, braised shallot, green beans and bone marrow sauce

Smoked yorkshire venison loin, braised shoulder croquette, artichoke, red cabbage, bitter dark chocolate, venison sauce

DESSERTS

Sticky toffee pudding, date purée, toffee sauce, honeycomb ice cream

White and milk chocolate, cherry ripple ice cream

Plum tarte tatin, vanilla ice cream

Selection of british cheeses, apple, quince, celery leaf, raisin bread, tuiles

SAMPLE MENU

For more sample menus or any enquiries, please contact Richelle on 0207 493 6841 or email reservations@punchbowlondon.com.