

LUNCH

Starters

- Spiced pumpkin & pear soup £7
Beetroot cured Loch Duart salmon, horseradish, burnt lemon,
Sourdough £8.5
Braised pork shoulder and pistachio rilette, red cabbage slaw £8.5
Roast bone marrow, red wine jus, sourdough £9.5
Tempura soft shell crab, kimchi salad, sweet chilli sauce £12.5

Mains

- Cauliflower & bean Korma, pine nut & pea basmati rice £14.5
Jackfruit & lentil pie, sweet potato mash, green beans £13.5
Heritage ale battered haddock, pea puree, hand cut chips
& tartare sauce £16.5
Torched Mackerel, warm beetroot, potato & herb salad £23.5
Cumberland sausages, creamed mash, caramelised onion
& thyme gravy £15
Punchbowl beef burger, lettuce, mustard mayo, homemade tomato relish,
brioche bun & hand cut chips £16.5
Add mature cheddar £1.5, Smoked bacon £1.5
300g chargrilled Ribeye steak £28.5
220g Chargrilled beef fillet, Hand cut chips £33.5
(Served with garlic confit, roasted tomato & hand cut chips)

Salads

- Mulled wine pears, gorgonzola, baby leaves,
hazelnuts £13.5
Atlantic Coldwater prawn, shaved cucumber, avocado, Marie
Rose dressing £14.95
Cornfed chicken Caesar salad, cos lettuce, marinated anchovies,
shaved parmesan, soft boiled egg, focaccia croutons, parmesan
dressing £13.95

Sides

- Hand cut chips/Skinny fries £4 // Sweet potato fries £4 // Creamed potato £4 //
Honey roasted butternut £4.5 // Kale & Chili £4.5 // Mixed leaf salad £4.5 // Cheesy Truffle Chips £5

Sharing

Veggie platter- Polenta chips, olives,
marinated roast peppers, welsh
rarebit, Padron peppers, sourdough,
sour cream & chive dip £16.95

Punchbowl platter – Olives, calamari,
scotch egg, welsh rarebit, buttermilk
chicken, honey and mustard
chipolatas, ham hock terrine, pickles
£24.95

Artisan bread selection with
butter £2.95
House marinated olives £3.95

Sandwiches

(All served with skinny fries)
Chargrilled minute steak, gem lettuce,
onion jam, mustard mayo £12.5
Roast chicken, bacon, avocado, gem
lettuce, parmesan & lemon
mayo £11.5
Atlantic prawn & shaved cucumber
sandwich, piquant dressing £11

A discretionary service charge of 12.5% will be added to your bill. Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.