

THE
PUNCHBOWL
PUB & DINING ROOMS

Pomms Cup 'n' Bob. 'because drinking Pimms in summer is so cliché' £10.00

Tanqueray 10, Tawny Port, Double Dutch tonic, orange, lemon sorbet

Artisan sourdough with Jersey butter £1.50 | House marinated mixed olives £3.50

Mini mezze – Barrel-aged feta, olives, red wine sausage, marinated artichokes, rose petal harissa tzatziki, hummus & grilled flat bread *(to share)* £12.50

Cannon & Cannon British charcuterie board – wild boar salami, Cornish coppa, Suffolk salami & trealy farm bresaola, brie cheese & pickled veg £25

Starters

Tomato gazpacho £7.00

Endive leaves, saffron poached pear, toasted hazelnuts & stilton crumble £8.00

English asparagus, poached egg, Parma ham crisp & truffled béarnaise sauce £8.50

Duck & chicken terrine, pickled cauliflower, spicy apricot chutney £8.50

Crispy calamari, coriander & lime, Asian dressing £8.50

Quinoa, squash, roasted beetroot, fennel, orange segments & summer leaves £8.50

Heritage tomatoes, burrata & fresh basil £9.00

Crab on toast, avocado, watercress salad & brown crab mayo £11.00

Mains

Crispy courgette flowers, goat's cheese curd, shaved courgette, asparagus & pomegranate £14.50

Stuffed rabbit saddle saltimbocca, Swiss ruby chard & cauliflower puree £17.50

Pan-fried sea trout, lemon butter, samphire, razor clams & sauce vierge £18.50

Lamb rump, baked beetroot, summer vegetables & rosemary jus £19.50

Braised beef brisket, sweet potato mash, tender stem broccoli, horseradish & wild thyme jus £19.50

The Punchbowl Classics

O' Hagans sausages, mashed potato, caramelised onion & wild thyme gravy £13.50

Beef burger, lettuce, homemade ketchup, mustard mayonnaise, brioche bun & hand cut chips £14.00

(Add mature cheddar £1.50, Old Spot bacon £1.50, Oxford blue cheese £1.50, beef patty £5.00)

House ale battered catch of the day, minted pea puree, homemade chips & proper tartare sauce £16.00

Ask your server if you require a list of the allergens present in any dishes.

A discretionary 15% service charge will be added to your bill

350g dry aged Ribeye steak (28 day Hung South Devon beef), truffle chips, watercress & shallot salad £27.50

Choose from Peppercorn sauce or classic béarnaise

Sides

Sweet potato fries £4.00 | Mashed potato £4.00 | Homemade chips £4.00 | Fine beans & almonds £4.50 | Tender stem broccoli + truffle béarnaise £4.50 | Mixed leaf salad + Regent's Park honey & mustard dressing £4.50

Our dishes may contain nuts and seeds. Please inform a member of staff if you have any dietary requirements.

Our fish is caught off the south coast from day boats. Our meat is butchered & smoked on site.

Game comes courtesy of Chart Farm and may contain shot.

Our fruit & vegetables come direct from Kent & New Covent Garden Market