



DINNER

For Sharing

Artisan sourdough with jersey butter £2.5

House marinated olives £3.5

Mini mezze – Barrel aged feta, olives, red wine sausage, artichokes, rose petal harissa tzatziki, hummus & grilled flat bread £12.5

Punchbowl Board – wild boar salami, Cornish coppa, Suffolk salami & Trealy farm bresaola £21

Starters

Roasted butternut squash & chestnut soup £7

Mushrooms on toast, duck egg £9.5

Heritage beetroot, Vulscombe goats' cheese & pistachio pesto £8.5 | £14

Lemon cured salmon, cucumber, horseradish cream £8.5

Crispy calamari, coriander & lime, Asian dressing £8.5

Duck liver parfait, quince, sourdough £8.5

Mains

Jerusalem artichoke & spinach risotto, artichoke crisps £14.5

Pan fried salmon, orange & carrot, tender stem broccoli & tarragon velouté £18.50

Ale battered fish & chips, tartare sauce £16

Duck breast, puy lentils & baby carrots £17

Roast loin of venison, parsnip purée, honey glazed salsify, kale & chocolate gravy £19.5

Cumberland sausages, mashed potato, onion & thyme gravy £13.5

Beef burger & hand-cut chips £14 (add mature cheddar £1.5, Old Spot bacon £1.5)

350g ribeye served with hand-cut chips, mixed leaves and a choice of peppercorn or béarnaise £27.5

Sides

Sweet potato fries | mashed potato | hand-cut chips | skinny fries £4

Tender stem broccoli & truffle béarnaise | Brussel sprout tops & crispy bacon |

Mixed leaf salad, Regent's Park honey & mustard dressing £4.50

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

A discretionary 12.5% service charge will be added to your bill