



## LUNCH

### For sharing

Artisan sourdough with Jersey butter £2.5

House marinated mixed 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

### Sandwiches

Chargrilled vegetable and halloumi sandwich £8.5 (add Lamb merguez sausage £1.5)

### Mains

Jerusalem artichoke risotto, artichoke crisps £14.5

Pan fried salmon, orange & carrot, tender stem broccoli & tarragon velouté £18.5

Ale battered fish & chips, tartare sauce £16

Pan roasted Guinea fowl, butternut squash, pine nut, basil oil £16.5

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

Beef burger & chips £14 (add mature cheddar £1.5 or Old Spot bacon £1.5)

350g ribeye served with chips & mixed leaves with a choice of peppercorn or béarnaise £ 27.5

### Sides

Mashed potato | hand cut chips | skinny fries £4

Mixed leaf salad with Regent's Park honey & mustard dressing | Brussels tops & crispy bacon £4.5

*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*