

## 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

Roast parsnip & truffle soup £7.00

Winter slaw of kohlrabi, fennel & apple £8.00

Warm Superfood salad £8.50/£13.00

Citrus glazed mackerel, almond, parmesan tartine, fennel salad £8.50

Crispy calamari, coriander & lime, Asian dressing £8.50

Chicken & pistachio terrine, apricot chutney, sourdough £8.50

### Mains

Jerusalem artichoke & broad bean risotto, artichoke crisps £14.50

Pan roasted cod, sea lettuce, mussel & clam broth £18.00

Ale battered fish & chips, tartare sauce £16.00

Confit Duck leg flageolet bean cassoulet, crispy kale £17.00

Slow cooked pork tenderloin, broccoli rice, quince puree, prune jus £19.50

Cumberland sausages, mashed potato, onion & thyme gravy £13.50

Beef burger & hand cut chips £14.00

Add mature cheddar £1.50, Old Spot bacon £1.50

350g Ribeye served with chips & mixed leaves £27.50

### Sides

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

Hispi cabbage & crispy bacon £4.50 | Winter slaw £4.00

Mashed potato £4.00 | Hand cut chips £4.00 | Skinny fries £4.00 | Sweet potato fries £4.00

*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*