

DINNER

For Sharing

Artisan sourdough with butter	£2.95
House marinated olives	£3.95
The Punch Bowl sharing board-olives, Lamb kofta, crispy pork belly, smoked aubergine pureé, tomato arancini balls, squid Ink mayonnaise, flat bread	£14.95

Starters

Leek and potato soup, garlic and chive pesto, toasted sourdough v, vg, gf	£7.00
Wild Rabbit, pancetta & pea terrine, quince chutney	£8.50
Baked Heritage pumpkin, creamed cheese, salsa verde, toasted seeds v, vg, gf	£8.00 £13.50
Steamed Cornish mussels, tomato, garlic & chilli broth gf	£8.95
Potted crayfish, Devon crab, spiced butter, chilli scone	£9.50
Charlie's trout, sliced smoked trout, capers, shallots, parsley, sourdough	£10.95

Mains

Punchbowl beef burger, lettuce, mustard mayo, homemade tomato relish, brioche bun, hand-cut chips	£14.50
Heritage ale-battered haddock, minted pea pureé, hand-cut chips and tartare sauce	£16.00
Cumberland sausages, creamed mash, caramelised onion & thyme gravy	£14.00
Grilled polenta, shallot puree, wild mushrooms and crispy sage v, vg, gf	£15.00
300g chargrilled Ribeye steak, garlic confit, roasted tomato, hand cut chips gf	£28.50
Roasted Atlantic cod, white bean ragout, chorizo and samphire dressing gf	£21.50
Rabbit pie, confit leg, cured ham wrapped loin, squash puree, sprout tops	£22.50
Cider braised old spot pork belly, creamed mash, crackling gf	£19.50
Roast Surrey Hills veal chop, courgettes, caper berries, cherry tomatoes gf	£21.95
Chalk stream trout, parsley and caper potatoes, grilled Romano pepper, horseradish cream	£20.95

Salads

Bourbon roasted pears, gorgonzola, baby leaves, candied walnuts v, gf	£12.50
Pearl cous cous, roast squash, spinach, cranberries and shaved fennel v, vg	£12.50
Smoked chicken, mango, bean shoot, baby leaves, crispy onions gf	£13.50

Sides

Roasted heritage pumpkin Cabbage & bacon Mixed leaf salad	£4.50
Creamed potato Hand-cut chips Sweet potato fries	£4.00

V= vegetarian, vg = vegan, gf = gluten free

A discretionary 12.5% service charge 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.