

THE  
**PUNCHBOWL**  
PUB & DINING ROOMS

**SUNDAY LUNCH**

**COCKTAILS**

Bloody Mary	£9.00
Negroni	£9.00

**FOR SHARING**

Artisan sourdough with Jersey butter	£2.50
House marinated mixed olives	£3.50
The Punchbowl sharing board-olives, Lamb kofta, crispy pork belly, smoked aubergine pureé, tomato arancini balls, squid Ink mayonnaise, flat bread	£14.95
Punchbowl board – wild boar salami, Cornish coppa, Suffolk salami & Trealy farm bresaola	£21.00

**STARTERS**

Leek and potato soup, garlic and chive pesto, toasted sourdough v, vg, gf	£7.00
Baked heritage pumpkin, creamed cheese, salsa verde, toasted seeds v, vg, gf	£8.00   £13.50
Potted crayfish & Devon crab, spiced butter, chilli scone	£9.50
Charlie's trout, sliced smoked trout, capers, shallots, parsley, sourdough	£10.95
Rabbit, pea & bacon 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
Cumberland sausages, mashed potato, onion & thyme gravy	£13.50
Beef burger & hand cut chips	£14.00
<i>Add mature cheddar or Old Spot bacon</i>	<i>£1.50 ea</i>

**ROASTS**

Mushroom & squash Wellington	£16.50
Poussin, bread sauce	£18.50
Leg of Irish lamb	£19.50
Scottish beef Sirlion, red wine jus	£19.50

**SIDES**

Mixed leaf salad, Regent's Park honey & mustard dressing	£4.50
Mashed potato   Hand-cut chips   Skinny fries   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.*