

## LUNCH

Punchbowl sharing platter – Olives, calamari, scotch egg, welsh rarebit, honey and mustard chipolatas, ham hock terrine	£22.95
Veggie sharing platter- Polenta chips, olives, marinated roast peppers, welsh rarebit, padron peppers, sourdough and sour cream and chive dip	£16.95
Fish sharing platter – calamari, fish goujons, smoked trout, mackerel pate, sweet chilli crayfish, sourdough and tartare sauce	£23.95
Artisan bread selection with butter	£2.95
House marinated olives	£3.95

### Starters

Leek and potato soup	£7.00
Smoked chicken terrine, broad bean and pickled walnut	£8.50
Baked heritage pumpkin, Creamed Cheese, salsa verde, toasted seeds (v, vg, gf)	£8.00   £13.50
Steamed Cornish mussels, tomato, garlic and chilli broth (gf)	£8.95
Potted crayfish and Devon crab, spiced butter, chilli scone	£9.50

### Mains

Punchbowl Beef burger, lettuce, mustard mayo, homemade tomato relish, brioche bun and hand-cut chips	£14.50
Heritage ale-battered haddock, pea purée, hand-cut chips and tartare sauce	£16.00
Cumberland sausages, creamed mash, caramelised onion and thyme gravy	£14.00
Grilled polenta, shallot purée, wild mushrooms and crispy sage	£15.00
300g chargrilled Ribeye steak, garlic confit, roasted tomato and hand-cut chips	£28.50
Roasted Atlantic cod, white bean ragout, chorizo and samphire dressing	£21.50

### Sandwiches - *all served with skinny fries*

Chargrilled minute steak, gem lettuce, onion jam, mustard mayo	£11.50
Roast chicken, bacon, avocado, gem lettuce, Parmesan and lemon mayo	£10.50
Smoked trout, sour cream, pickled fennel	£9.95

### Salads

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

### Sides

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

A discretionary service charge of 12.5% 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.