

NIBBLES & STARTERS

BREAD, BUTTERS & BALSAMIC	1.95
MIXED MARINATED OLIVES	2.95
PADRON PEPPERS	3.75
PUNCH BOWL PORK SCRATCHINGS	3.50
IBERICO PORK LOMITO PLATE	9.95

CREAM OF CAULIFLOWER SOUP	5.50
TWICE BAKED CHEESE SOUFFLÉ	7.95
POTTED MORECAMBE BAY SHRIMPS	9.50
GRILLED QUEENIE SCALLOPS	9.50

CHEESE OFFERINGS

4 CHEESES, QUINCE PASTE, BISCUITS	10.95
BAKED CAMEMBERT, DAMSON CHUTNEY	9.50

LUNCH

ROAST COD, CAPERS, ALMONDS, SHRIMPS	14.50
SMOKED HADDOCK, CHAMP MASH, MUSTARD SAUCE	12.50
TUNWORTH CHEESE AND RIGATONI GRATIN	11.95
BEER BATTERED HADDOCK, CHIPS, PEAS	13.50
BRAISED BEEF, MASH, GLAZED CARROTS	13.95
CLASSIC COQ AU VIN, CREAMED POTATOES, GREENS	13.50
8oz SIRLOIN STEAK, DRIPPING CHIPS, PEPPER SAUCE	21.95

SIDES

DRIPPING CHIPS	3.95
SEASONAL GREENS	3.95

SALADS & SANDWICHES

CHICKEN CAESAR SALAD	12.50
SMOKED SALMON OPEN SANDWICH, CREAM CHEESE	6.50
ROAST BEEF OPEN SANDWICH, HORSERADISH	6.50

DESSERTS

BANANA SOUFFLÉ, VANILLA ICE CREAM (approximately 20 minute wait)	7.95
CHERRY FRANGIPANE TART	7.95
CHOCOLATE CREMEUX, ORANGE, MERINGUE	7.95

PLEASE ADVISE A MEMBER OF STAFF IF YOU HAVE ANY ALLERGIES
Please note a 10% discretionary service charge is added to tables of 8 and over.

PRIVATE DINING ROOM FOR UP TO 12 PERSONS NOW AVAILABLE

'A TASTE OF THE PUNCHBOWL'

PLEASE SPEAK TO A MEMBER OF THE TEAM RE OUR NEW TASTER MENU

BESPOKE WEDDINGS AT THE PUNCHBOWL

PLEASE SPEAK TO A MEMBER OF THE TEAM FOR FURTHER INFORMATION