

Dinner

Starters

Leek and potato soup *GF, V, VE* £7

Birch Dean farm poached asparagus and salsify, grated duck egg and black garlic aioli *GF, VE* £9

Seared king scallops, curried cauliflower puree, oven baked

Pancetta *GF* £12.5

Loch Duart hot smoked salmon, Jersey royals, shaved cucumber and horseradish crème fraiche *GF* £8.5

Smoked chicken terrine, broad bean and pickled walnut terrine £8.5

Mains

Slow roasted eggplant on quinoa, chermoula sauce, pomegranate and radish salad, lime dressing *GF, V, VE* £12.95

Heritage ale battered haddock, minted pea puree, hand cut chips and tartare sauce £16

Grilled seabass fillet, sautéed leeks, truffle mash, chive dressing *GF* £18

Brixham crab ravioli, crispy claw, lemongrass, ginger and soy broth £19.5

Confit duck leg, dauphinoise potatoes, Chantenay carrots, orange jus *GF* £19

Roast Surrey Hills veal chop, courgettes, caper berries, cherry tomatoes *GF* £21.95

Salt Marsh lamb rump, lamb belly croquette, swiss chard, pea and mint puree £27.5

Cumberland sausages, creamed mash, caramelised onion and thyme gravy £14

Punchbowl beef burger, lettuce, mustard mayo, homemade tomato relish, brioche bun and hand cut chips £14.5

300g chargrilled Ribeye steak, garlic confit, roasted tomato, hand cut chips £28.5

220g Chargrilled Beef fillet, hand cut chips *GF* £33.50

Sides

Hand cut chips £4 // Sweet potato fries £4 // Creamed potato £4 // Heritage carrots £4.5 // Swiss Chard £4.5 // Mixed leaf salad £4.5 // Cheesy truffle chips £5

Sharing

Veggie platter- Polenta chips, olives, marinated roast peppers, welsh rarebit, Padron peppers, toast and sour cream and chive dip £16.95

Fish platter – calamari, fish goujons, smoked trout, mackerel pate, sweet chilli crayfish, sourdough and tartare sauce £23.95

Punchbowl platter – Calamari, scotch egg, welsh rarebit, buttermilk chicken, honey and mustard chipolatas, ham hock terrine, pickles £23.95

Artisan bread selection with butter £2.95 // House marinated olives £3.95

Salads

Bourbon roasted pears, gorgonzola, baby leaves, candied walnuts £12.5

Pearl cous cous, roast squash, spinach, cranberries and shaved fennel £12.5

Cornfed chicken Caesar salad, cos lettuce, marinated anchovies, shaved parmesan, soft boiled egg, focaccia croutons, parmesan dressing £12.95