

Apertifs

Amaretto Sour – short, sweet & sour	11.00
Elderflower Collins – long & refreshing	11.00
Negroni – short, bitter & the perfect start	11.00

Small Plates

Homemade bread, olives & oils	7.50
Potted shrimp, toasted sourdough & pickles <i>444 kcal</i>	11.00
Black pudding scotch egg with Guinness ketchup <i>543 kcal</i>	9.50
Spiced parsnip soup with chestnut pesto <i>v/vg 218 kcal</i>	7.50
Lincolnshire poacher & marmite rarebit <i>v 500 kcal</i>	7.85
Severn & Wye smoked mackerel pate, horseradish dill & beets <i>gf 205 kcal</i>	10.50

Sharing Platters

Meat Platter – Marinated olives, buttermilk chicken, black pudding scotch egg, welsh rarebit, honey & mustard chipolatas, chicken & black pudding terrine & Bulleit bourbon bbq sauce <i>2100 kcal</i>	31.50
Veggie Platter – Marinated olives, polenta chips, roast peppers, welsh rarebit, padron peppers, sourdough, sour cream & chive dip <i>v 1850 kcal</i>	26.25
Seafood Platter – Calamari, fish goujons, smoked trout, mackerel pate, sweet chilli crayfish, sourdough & tartare sauce <i>2039 kcal</i>	30.20

Pub Classics

Seabass fillet, tomato and chive beurre blanc, crushed new potato & glazed seasonal greens <i>725Kcal</i>	26.00
British brisket burger, brioche bun, koffman chips & tomato relish <i>1284 kcal</i>	19.50
Add hens egg	20.50
Ale battered haddock, koffman chips, mushy peas & tartare sauce <i>1185 kcal</i>	19.95
Gloucester old spot sausages, buttery mash & caramalised onion gravy <i>1359 kcal</i>	17.50
Sweet potato and squash tagine, apricot & almond cous cous <i>v/vg 342 kcal</i>	19.50
Slow braised beef cheek horseradish mash & buttered kale <i>951 kcal</i>	28.00
Char-grilled flat iron steak, fries & green salad <i>552 kcal</i>	25.15

Pies

Served with buttery mash or fries & red wine gravy	19.50
Steak & dark ale pie <i>gf 327 kcal</i>	
Chestnut mushroom, spinach & squash <i>v vg gf 668 kcal</i>	
Fish pie topped with cheesy mash & served with green salad <i>gf 763 kcal</i>	

Sandwiches – served 12:00 – 16:00

Steak sandwich, caramalised onions & mustard mayo on toasted bloomer with skinny fries <i>783 kcal</i>	14.95
Open salmon gravlax sandwich, lemon & pepper crème fraiche on toasted malted bloomer <i>867</i> with fennel & watercress salad	12.95

If you have a food allergy or intolerance query, please speak with a member of our team who will be happy to help. Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present.

If you're like us, you love your food & drink. As a guideline, adults should have around 2000 kcals a day, just so you know.

V = vegetarian, VG = vegan, GF = gluten free

41 FARM STREET, MAYFAIR, LONDON W1J 5RP | 0207 493 6841 | WWW.PUNCHBOWLLONDON.COM

 Punch_Bowl_Mayfair |
  ThePunchBowlMayfair

Sides

Chunky chips	Skinny fries	Pepper sauce	Onion rings	5.00
Lemon & chilli Broccoli	Garlic buttered fine green beans		Creamy buttered mash	

Something sweet

Christmas pudding with brandy sauce 235 kcal	8.00
Chocolate fondant, Roe & co Irish whisky chocolate sauce & clotted cream ice cream v vg gf 780 kcal	9.45
Lemon tart clotted cream & raspberry compote 784 kcal	9.55

To Finish

British cheese selection, crackers, apple, grapes, celery, chutney & salted butter	14.95
--	-------

Late cocktails

Espresso martini – Sapling vodka, FAIR trade cafe liqueur, cold brew espresso & vanilla syrup	11.00
Manhattan – Whisky from The English whisky distillery, Camilles Red from the London Vermouth Co & angostura bitters	
Old Fashioned - Whisky from The English whisky distillery & angostura bitters infused with fresh oranges	

Stickies

	50ml	100ml bottle	
Sauternes , Chateau Delmond, France / 37.5cl	5.00	9.25	32
Les Pins, Monbazillac , Chateau Tirecul Les Pins / 50cl	4.45	8.25	35
1998 Colheita , Quinta do Castro, Portugal	6.00	12.00	79
Pedro Ximenes , El candado, Spain / 37.5cl	3.00	5.75	25
Pedro Ximenes , Bella Luna, Spain / 37.5cl	4.00	8.00	28
Valdespino, Manzanilla, Spain / 75cl	3.25	6.50	
Sandermands LBV Port	6.00		45
Sandermand 10yr Tawny Port	9.00		
Sandermands white Port	6.00		
Warres Vintage Port	6.00		45
Von Buhl Forster, Auslese Riesling , Germany / 37.5cl	8.50	16.00	49
Soave Superiore Classico Bassano, 2016, Italy / 75cl			49
Tokaji Harslevelu, 2015 75cl			36
Les Roche Gaudinieres, Muscadet SevreEt Maine. 2017			32

If you have a food allergy or intolerance query, please speak with a member of our team who will be happy to help. Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present.

If you're like us, you love your food & drink. As a guideline, adults should have around 2000 kcals a day, just so you know.

V = vegetarian, VG = vegan, GF = gluten free