

### Apertifs

Amaretto Sour – short, sweet & sour	12.00
Elderflower Collins – long & refreshing	12.00
Negroni – short, bitter & the perfect start	12.00

### Small Plates

Homemade bread, olives & oils	6.50
Potted shrimp, toasted sourdough & pickles <i>444 kcal</i>	11.00
Black pudding scotch egg with Guinness ketchup <i>543 kcal</i>	8.00
Celeriac soup <i>158 kcal</i>	6.80
Severn & Wye smoked mackerel pate, horseradish dill & beets <i>gf 205 kcal</i>	10.50
Chicken liver parfait, toasted sourdough and fruit chutney <i>395kcal</i>	9.00

### Sunday Roast

Sunday is the home of the roast dinner. All of our roasts are served with goose fat roasties, Yorkshire pudding, roasted and seasonal vegetables and rich red wine gravy

Somerset corn fed sage and onion ballotine <i>1260 kcal</i>	19.50
Roast 21 day Sirloin <i>1980 kcal</i>	22.95
Chestnut mushroom, squash & spinach vegan pie <i>668 kcal</i>	18.50
12 hour braised Pork belly, apple puree & crackling <i>1584 kcal</i>	20.95

It is the extras that make a roast a roast..... 5.00

Cauliflower cheese *362 kcal*  
Pigs in blankets *280 kcal*

Braised red cabbage *160 kcal*  
Sage & onion stuffing *155 kcal*

### Pub Classics

Classic Ceasar salad, garlic & herb croutons, parmesan shavings & anchovies	
Loch Lomond salmon <i>610 kcal</i>	18.50
Somerset corn fed chicken <i>570 kcal</i>	16.95
British brisket burger, brioche bun, koffman chips & tomato relish <i>1284 kcal</i>	17.50
Add hens egg	18.50
Ale battered haddock, koffman chips, mushy peas & tartare sauce <i>1185 kcal</i>	19.00
Sweet pea & mint ravioli & watercress puree <i>v/vg 225 kcal</i>	16.00

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

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**Something sweet** – vegan options available

Chocolate fondant, Roe & co Irish whisky chocolate sauce & clotted cream ice cream <i>v vg gf 780 kcal</i>	9.45
Apple crumble tart with custard <i>405 kcal</i>	8.00
Sticky toffee pudding with vanilla ice cream <i>395 kcal</i>	8.00
Irish Coffee Afogato	9.00

**To Finish**

British cheese plate	14.95
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**Afternoon cocktails**

Espresso martini – Sapling vodka, FAIR trade cafe liqueur, cold brew espresso & vanilla syrup	12.00
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**

Grappa Nonino riserva, Italy	25ml	5.25
Quinta Do Castro 2000, Portugal	50ml	13.00
Sandermans LBV	100ml / 750ml	6.00 / 31.00
Château Del Mond Sauterns, France	100ml / 750ml	9.25 / 32.00
Les Pins Monbazillac, France	100ml / 500ml	8.25 / 35.00
Corte Del Sole Recioto Di Soave, Italy	100ml / 500ml	8.50 / 49.00

**Digestifs**

Patron Anejo	25ml	9.35
Patron Reposado	25ml	8.25
Patron Grand Platinum	25ml	41.00
Limoncello	25ml	5.00
Montelobos Mezcal	25ml	7.75
Amaretto	25ml	5.00
Cold brew coffee liqueur	25ml	5.00

Have you seen the whisky cabinets?

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