

Starters			
Homemade bread, olives & oils			6.50
Lobster Bisque infused with Talisker 10 year & served with a Talisker 10 year spritz	314kcal		8.50
Chicken & black pudding terrine, piccalilli & sourdough 152 kcal	<i>.</i>		9.00
Chargrilled, venison, blackberry & whisky puree, crispy onion & charred gem 390 kg	cal		10.00
Beetroot, kale & lentil salad with a whisky dressing 185 kcal			8.25
Potted shrimp, whsiky pickled cucumber & toasted sourdough 444 kcal			13.65
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Mains			
Somerset free range chicken, pistachio & apricot ballotine, leek & tarragon pomme	e Anna,		22.50
& crispy chicken skin 358 kcal			
Grilled tuna loin wirth a pepper, bean & whisky cassoulet 525 kcal			26.00
Vegan sweat pea & mint ravioli with a watercress puree			21.50
Grilled Mackerel fillets, pickled whisky cucumber & fennel with a romesco sauce 480 kcal			20.50
8 oz Ribeye, koffmann chips, bearnaise sauce & confit tomato 657 kcal			34.00
Desserts – vegan options available			
Chocolate fondant, Roe & co Irish whisky chocolate sauce & clotted cream ice cream v vg gf 780 kcal			9.45
Apple crumble tart with custard 405 kcal			8.00
Sticky toffee pudding with vanilla ice cream 395 kcal			8.00
Irish Coffee Afogato			9.00
T. Philip			
To Finish			
British cheese plate v			14.95
Irish Coffee Afogato			9.00
Stickies			
Grappa Nonino reserva, Italy	25ml		5.25
Limoncello	25ml		5.00
Conkers cold brew coffee Liqueur	25ml		5.00
Quinta Do Castro 2000, Portugal	5oml		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
Liqueur Coffees	25ml		9.00

Highland (Glenmorangie 10yo) / Lowland (Auchentoshan 3 wood) / Irish (Teeling Small batch) Kentucky (Knob Creek) / Japanese (Hatozaki)

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



Feeling bold? If you fancy injecting an extra layer of complexity why not have you drink smoked to order.....

Boulevardier A take on a Negroni by replacing one spirit that we adore for its balance of bitter, boozy and sweet. Cask aged on oak in the cellars at The Punchbowl. Bulleit 10yo / Campari / Belsazar Red	£15
Manathan An American take on a Negroni using Rye as it was originally made Cask aged on oak in the cellars at The Punchbowl. Bulleit Rye / Belsazar Red / Maraschino Liqueur / Sour Cherry Bitters	£17
Old Fashioned Our take on a classic made with Scotch and infused with sherry and chocolate Cask aged on oak in the cellars at The Punchbowl. Singleton 12yo / Pedro Ximenes / Sweet Orange Bitters / Chocolate Syrup	£17
Sazerac A globe trotting mix of Rye, Bourbon, Cognac and Absinth. It's all in the blend Cask aged on oak in the cellars at The Punchbowl. Bulleit Rye / Bulleit Bourbon / Maxime Trijol vs / Peychaud Bitters / Absinth	£15
Vintage Vesper Our take on the original named after Vesper Lynd introducing a dash of Scottish Highlands Tanqueray 10 / Ketel One / Belsazar White / Talisker 10y0	£17
Punch Mule Our Scottish equivalent of a Mexican classic, Talisker and Cardimon join the usual ingredients Talisker 10yo / Ginger Beer / Cardamon Bitters / Fresh Lime	£14
Haig Club Spritz Haig Club mixed with lavender, orange and let down over tonic – long and refreshing	£14
Judy's Garden Roe & Co blended with honey, lemon, elderflower and apple to make a stunning Irish summer drink	£12
Godfather A classic after dinner sweet bourbon Bulleit Bourbon / Amaretto	£12.5
Silver 75 Our take on a French 75 using Johnnie Walker, lemon, elderflower and Hattingley Valley Classic	£19