

THE  
**PUNCHBOWL**  
— PUB & DINING ROOMS

## Sunday

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### Aperitifs

Mimosa / Ketel One Bloody Mary / Virgin Mary / Brunch Martini

### While you wait

Gordal olives	5.00
Hobbs House breads, Marmite butter (v)	5.00
Whipped smoked cod's roe, radishes, potato crisps	10.00

### Starters

Pea and watercress soup, poached egg, wild garlic pistou (v)	9.00
Grilled courgettes, Isle of Wight tomatoes, burrata, pangritata, basil (pb)	10.00
Country pate, pickles, beer-mustard, toast	12.00
Smoked Chalk Stream trout, horseradish sour cream, pickled fennel, dill	14.00

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### The Great British Roast

*All served with roast potatoes, Yorkshire pudding, seasonal vegetables and red wine gravy*

Sirloin of Hereford and Angus beef (served medium-rare), horseradish sauce	25.95
Cameron Naughton pork belly 'porchetta', sausage stuffing, apple sauce	23.95
Castlemead Farm chicken, sage and onion sausage roll, bread sauce	24.50
Seasonal vegetable Wellington, mushroom gravy, prune ketchup (v) (pbo)	19.50

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### Mains

Daily fish, sea vegetables, brown shrimp and herb butter sauce	28.00
Spring herb and wild garlic risotto, Wye Valley asparagus, crispy egg, Old Winchester (v)	20.00
Butcombe Gold beer-battered fish and chips, proper mushy peas or curry sauce, tartare sauce	21.95
The Punchbowl burger, smoked Cheddar, bacon, bread and butter pickles, mustard aioli, fries	19.50

### Sides

Cauliflower cheese, thyme crumb (v)	5.50
Roast potatoes, aioli, crispy onions (v)	4.50
English butterhead wedge salad (pb)	6.00
Sprouting broccoli, chilli and almonds (v)	6.50
Koffmann's thick-cut chips or skin-on fries (v)	5.50



**Team Rewards** - Please note we will add an optional 12.5% team reward to your bill and be assured 100% will be shared with today's team.

**Allergen Info** - (v) Veggie friendly, (pb) Plant-based, (pbo) Plant-based option available on request. Ask a team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.

Scan the QR code for full calorie information.



## Puddings

Treacle tart, clotted cream, candied pecans (v)	9.00
Summer pudding, Cheddar Valley strawberries and sorbet, lavender crisp (pb)	9.00
Warm chocolate pudding, illy espresso ice cream, butterscotch	9.00

## Cheese

A selection of British artisan cheese, selected by our chefs.

Served with caramelised apple chutney, pickles, candied walnuts, sourdough crackers <i>Try a glass of Cockburn's port to go with your cheese</i>	16.95
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## Nearly Full?

Two scoops of Granny Gothards ice creams and sorbets, with Rossini wafer curls (v)	4.95
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Affogato, Madagascan vanilla ice cream, illy espresso, little biscuit (v) <i>Add a shot of Cotswold Distillery Cream Liqueur for the perfect after dinner treat</i>	6.50
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**Food for thought:** £1 from every sale of this dish will be donated to The Burnt Chef Project



The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

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## Coffee & Tea

 - A full range of hot drinks are available. Please ask to see the full listing

*Perhaps try something chilled? Dairy-free milks available.*

Iced tea: Canton red berry and hibiscus, fresh mint  
Iced coffee: illy espresso, milk, maple syrup

## After Drinks

 - Ask for our range of brandies, whiskies, rums and liqueurs

Espresso Martini  
Limoncello  
Zazerac Rye Chocolate Old Fashioned  
Sapling Negroni  
Chateau Delmond Sauternes  
Les Roche Gaudinieres Muscadet

## Our Food Ethos

The ethos is simple: source quality seasonal produce that's sustainable, traceable and local, and create consistent and innovative menus, offering great value food that exceeds expectation. We cook everything fresh on the day, only ever using the best possible ingredients.

## Port-To-Plate in 24 Hours

Kingfisher Brixham champions sustainable and local fishing, aiming to deliver from port-to-plate in 24 hours and provide our kitchens and customers with the freshest, highest quality fish and seafood.

[butcombe.com/suppliers-producers](https://butcombe.com/suppliers-producers)



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