

THE
PUNCHBOWL
— PUB & DINING ROOMS —

Sunday

Aperitifs

Mimosa / Ketal One Bloody Mary / Virgin Mary (how you like it)

While you wait

Marinated Gordal olives (ve) **5.00**

Hobbs House breads, Marmite butter (v) **5.00**

Whipped smoked cod's roe, radishes, potato crisps **10.00**

two course 35.95 / three course 42.95

Starters

Country pate, pickles, beer-mustard, toast

Butcombe Gold ale and Westcombe Cheddar rarebit (v)

Seared scallops, Jerusalem artichoke, Stornoway black pudding, green apple, hazelnuts

Symplicity tomato 'nduja' croquettes, whipped feta, chives (ve)

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

Cameron Naughton pork belly 'porchetta', sausage stuffing, apple sauce

Castlemead Farm chicken, sage and onion sausage roll, bread sauce

Seasonal vegetable Wellington, mushroom gravy, prune ketchup (v) (veo)

Mains

Daily fish, sea vegetables, brown shrimp and herb butter sauce

Butcombe Gold beer-battered fish and chips, proper mushy peas or curry sauce, tartare sauce

Symplicity 'shepherdless' pie, smoked rapeseed oil mash, mushroom gravy, seasonal greens (ve)

The Punchbowl burger, smoked Cheddar, bacon, bread and butter pickles, mustard aioli, fries

Sides

Cauliflower cheese, thyme crumb (v) **5.50**

Sprouting broccoli, chilli and almonds (v) **6.50**

Roast potatoes, aioli, crispy onions (v) **5.50**

Koffmann's thick-cut chips or skin-on fries (v) **5.50**

Puddings

Treacle tart, clotted cream, candied pecans (v)

Bramley apple, blackberry and almond crumble, cinnamon ice cream or vanilla custard (v) (veo)

Warm chocolate pudding, illy espresso ice cream, butterscotch

Cheese

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

Served with caramelised apple chutney, pickles and crispbreads (£6 supp)

Nearly Full?

Two scoops of Granny Gothards ice creams and/or sorbets (v) **5.95**

Affogato, Madagascan vanilla ice cream, illy espresso, little biscuit (v) **6.50**

Add a shot of Cotswolds Distillery Cream Liqueur for the perfect after dinner treat

Food for thought: £1 from every sale of this dish will be donated to The Burnt Chef Project



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.

Coffee & Tea - A full range of hot drinks are available. Please ask to see the full listing
Perhaps try one of our seasonal hot chocolates?

Dairy-free milks available.

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

Espresso Martini
Bulleit Bourbon Old Fashioned
Sapling Negroni

We have a range of dessert wines available - please ask for details

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.

Our Suppliers and Producers

We care immensely about the quality, provenance and seasonality of the produce we buy, and work closely with our suppliers who share the same mindset.

Walter Rose Butchers, Kingfisher of Brixham and Hobbs House Bakery to name a few, all strive to be fully sustainable, with complete traceability.

butcombe.com/suppliers-producers



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) Vegetarian, (ve) Vegan, (veo) Vegan option available on request. Ask a team member for gluten-free 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 allergen and calorie information.

