

## SMALL PLATES

|                                                                   |         |
|-------------------------------------------------------------------|---------|
| Breaded halloumi v<br>hot sauce, tahini dressing                  | 6.0     |
| Piggy fries (optional sauces)<br>BBQ sauce, cheese, or bacon bits | 5.0/9.0 |
| Crispy chicken<br>kale, harissa ketchup                           | 7.5     |
| Prawns<br>garlic & chilli oil, bread                              | 8.0     |
| Courgette fritters ng/v<br>chilli jam, watercress                 | 7.5     |
| Fried squid<br>spring onion, chilli, aioli                        | 8.0     |
| Fish cakes<br>salmon & smoked haddock                             | 8.0     |
| Baked mac & cheese v                                              | 8.0     |

## MAINS

|                                                                                                       |      |
|-------------------------------------------------------------------------------------------------------|------|
| Roasted Cauliflower ng/vg<br>honey glazed butternut squash, Harissa Kale,<br>tahini dressing          | 14.5 |
| Salmon, Smoked haddock & Prawn fish pie ng<br>crispy mash, seasonal greens                            | 14.5 |
| Butternut squash pie vg<br>mushroom, rainbow chard, sautéed potatoes                                  | 14.0 |
| Flat iron steak ng<br>garden salad, triple cooked chips,<br>green peppercorn sauce                    | 17.5 |
| Pan seared sea bass ng<br>crushed new potatoes, braised fennel, velouté                               | 14.0 |
| Pan fried chicken supreme ng<br>pancetta and peas velouté, tender stem broccoli                       | 15.0 |
| Cumberland sausage & mash<br>confit onion gravy                                                       | 13.5 |
| Steak, ale & mushroom pie<br>mash and seasonal greens                                                 | 14.5 |
| Beer battered North Sea haddock<br>mushy peas, tartare sauce, triple cooked chips                     | 13.5 |
| The Punch Tavern burger<br>emmental, gem, tomato, fried onions,<br>burgers sauce, triple cooked chips | 13.0 |
| Chicken burger<br>emmental, gem, tomato, hot sauce,<br>triple cooked chips                            | 13.0 |

## SUNDAY ROASTS

|                                                                                             |      |
|---------------------------------------------------------------------------------------------|------|
| Roast rump of beef<br>horseradish cream, yorkshire pudding,<br>roast potatoes, seasonal veg | 16.0 |
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| Roast Norfolk chicken<br>pork stuffing, yorkshire pudding,<br>roast potatoes, seasonal veg | 14.0 |
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## SIDES

|                             |     |
|-----------------------------|-----|
| Garden salad ng             | 3.5 |
| Triple cooked chips ng      | 3.5 |
| Buttered mash               | 3.5 |
| Avocado & baby gem salad ng | 4.0 |
| Seasonal greens ng          | 4.0 |
| Sweet potato fries ng       | 4.0 |

## DESSERTS

|                                                                |     |
|----------------------------------------------------------------|-----|
| Chocolate brownie<br>vanilla ice cream                         | 6.0 |
| Sticky toffee pudding<br>butterscotch sauce, vanilla ice cream | 6.0 |
| Apple & pear crumble<br>custard                                | 6.0 |
| Selection of ice creams & sorbets                              | 5.0 |

V / Vegetarian VG / Vegan NG / Non gluten

With table service a discretionary 12.5% service charge will be added to your bill. Dishes may contain allergens, ask your server for details before ordering.

## WINE LIST

| SPARKLING / CHAMPAGNE                   | COUNTRY | 125ML | BOTTLE |
|-----------------------------------------|---------|-------|--------|
| Prosecco Extra Dry, Versetto            | Italy   | 6.2   | 27.0   |
| English Sparkling Wine, Henners, Sussex | England | –     | 50.0   |
| Veuve Clicquot Brut, Champagne          | France  | –     | 70.0   |
| Laurent-Perrier Cuvee Rose Brut         | France  | –     | 105.0  |
| Dom Pérignon, Champagne                 | France  | –     | 195.0  |

| WHITE                                           | COUNTRY      | 175ML | 250ML | CARAFE | BOTTLE |
|-------------------------------------------------|--------------|-------|-------|--------|--------|
| The Rambler, Chenin / Viognier                  | South Africa | 5.2   | 6.5   | 12.5   | 18.0   |
| Sauvignon 'Elegance' Caves De Labastide-De-Levi | France       | 6.1   | 7.7   | 14.9   | 21.5   |
| Piattini, Pinot Grigio                          | Italy        | 6.3   | 8.0   | 15.5   | 22.5   |
| Picpoul De Pinet, Chateau De La Mirande         | France       | 7.0   | 9.0   | 17.5   | 25.5   |
| 'Samurai' Chardonnay                            | Australia    | 7.1   | 9.2   | 17.9   | 26.0   |
| Gavi, Alasia                                    | Italy        | 7.4   | 9.5   | 18.5   | 27.0   |
| Jean Biecher, Pinot Blanc                       | France       | 6.7   | 9.4   | 18.7   | 26.5   |
| Wanderlust, Sauvignon Blanc                     | New Zealand  | 7.7   | 10.0  | 19.5   | 28.5   |

| RED                              | COUNTRY   | 175ML | 250ML | CARAFE | BOTTLE |
|----------------------------------|-----------|-------|-------|--------|--------|
| Viña Mues, Tempranillo           | Spain     | 5.2   | 6.5   | 12.5   | 18.0   |
| Cabaret Franc No. 2, The Aviary  | USA       | 6.4   | 8.2   | 15.9   | 23.0   |
| Pinot Noir, El Infiernillo       | Chile     | 6.7   | 8.5   | 16.5   | 24.0   |
| Rioja, Montesc, San Vincente     | Spain     | 6.9   | 8.9   | 17.2   | 25.0   |
| El Abasto Malbec, Mendoza        | Argentina | 7.2   | 9.4   | 18.2   | 26.5   |
| Cuvee Jean-Paul, Vaucluse Rouge  | France    | 5.8   | 7.4   | 14.2   | 20.5   |
| Chateau le Main Martin, Bordeaux | France    | 6.1   | 8.5   | 17.0   | 27.5   |

| ROSÉ                              | COUNTRY | 175ML | 250ML | CARAFE | BOTTLE |
|-----------------------------------|---------|-------|-------|--------|--------|
| Cinsault Rosé, Domaine Nordoc     | France  | 5.7   | 7.2   | 13.9   | 20.0   |
| Volubilia Gris, Meknes            | Morocco | 6.9   | 8.9   | 17.2   | 25.0   |
| La Ruchette Doree, cotes du Rhone | France  | –     | –     | –      | 29.0   |