

ROSÉ WINE

	<i>glass</i>	<i>bottle</i>
La Loupe Carignan Rosé (<i>vg</i>) <i>France</i>	8.5	31
Chateau Paradis Provence Rosé (<i>v</i>) <i>France</i>	11.75	43

SPARKLING WINE

	<i>glass</i>	<i>bottle</i>
Crémant de Limoux <i>Tholomies, France</i>	8.5	42
Vilarnau 0% Sparkling Wine (<i>vg</i>) <i>Spain</i>	6.5	30

SINGLE MALTS & WHISKY

Benromach 15yr <i>Speyside, Scotland</i>	8.5
Caol Ila <i>12yr, Islay, Scotland</i>	8.5
Lagavulin <i>16yr, Islay, Scotland</i>	8.5
Deanston 18yr <i>Highland, Scotland</i>	13.5

HOUSE COCKTAILS 7 (from 5–7pm Sunday–Thursday)

Dark & Stormy <i>dark rum, ginger beer, lime juice & bitters</i>	10.5
Elderflower Gin Fizz <i>gin, elderflower, lemon & soda</i>	10
Strawberry Spiced Rum Mojito <i>spiced rum, strawberry purée, lime & mint</i>	10
Moscow Mule <i>vodka, ginger beer, lime juice & simple syrup</i>	10

CLASSIC COCKTAILS 0% versions available

Aperol Spritz <i>Aperol, sparkling wine & soda</i>	10
Negroni <i>Campari, sweet vermouth & dry gin</i>	10
Vegan Bloody Mary <i>vodka, sherry, spices, tomato juice & a gherkin</i>	8

GIN

House Double Gin & Tonic	6.5
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*All wines are served at 175ml glass – 125ml is available upon request.
Sparkling is served in a 125ml flute. All spirits served as 25ml.*

12.5% discretionary service charge on all tables of 2 or more.

LAGER

Amstel 4.1%	6.5
Estrella Galicia 4.7%	7

REAL ALE

Morland 4.0%	5.5
Old Golden Hen 4.1%	5.5
XT Animal 4.6%	6

OTHER DRAFT

Guinness 4.2%	7.1
Thatchers Gold 4.8%	6.5
Hoptric 4.4%	7

BOTTLES

1906 6.5%	6.75
Peroni gluten free 5.1%	6.75
Kopparberg Pear or Strawberry & Lime 4.5%	7
Lucky Saint 0.5%	5
Guinness 0%	6
Beavertown Lazer Crush 0.3%	5.5

SOFT DRINKS

Elderflower Pressé	4
Strawberry Lemonade	4.5
Fever-tree Ginger Beer	3.75
Sparkling mineral water 330/750ml	2.75/4.25
Coke, Diet Coke & Lemonade	glass 3.2 pint 4.2
Orange Juice	glass 3.5

WHITE WINE

	glass	bottle
Allegri Grillo (<i>vg</i>) <i>Sicily, Italy</i>	7.75	28
Chardonnay/Viognier, Octerra (<i>v</i>) <i>Pays d'oc, France</i>	8.75	31
Miopasso Pinot Grigio (<i>vg</i>) <i>Sicily, Italy</i>	10.25	37
Nau Mai Sauvignon Blanc (<i>vg</i>) <i>Marlborough, New Zealand</i>	11.5	43

RED WINES

	glass	bottle
Rubicone Allegri Sangiovese (<i>vg</i>) <i>Emilia Romagna, Italy</i>	7.75	28
Malbec, Chacabuco (<i>v</i>) <i>Mendoza, Argentina</i>	9.75	35
Jacques Charlet Terra Occitana Pinot Noir (<i>v</i>) <i>Pays d'Oc, France</i>	10.75	39
Mistral Côtes du Rhône (<i>vg</i>) <i>Southern Rhone, France</i>	11.75	43
Manossa Rioja Crianza <i>Rioja, Spain</i>		45

DESSERTS

Pecan Sticky Toffee Pudding 9.5
marsala & pear sauce, cream (vg, n)

Apple & Blackberry Crumble 9.5
vanilla ice cream (vg, gfo)

Vanilla Ice Cream 4 *(vg, gf)*

Worcester Hop 7
homemade chutney, biscuits

HOT DRINKS

Coffee 3.9

Single Espresso 3

Pot of Tea 3.7
breakfast, Earl Grey, mint, chamomile & green tea

Hot Chocolate 3.9

LIQUEURS

Cotswold Cream Liqueur 5.5

Quinta de la Rosa Port *10 year old tawny* 5

Shipwreck Cider Brandy 6

Spirits are served at 25ml – except for Cotswold Cream Liqueur & Quinta de la Rosa Port.

WHAT'S GOING ON AT THE PUNTER

BURGER MONDAY

All burgers £13

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TWO COURSE TUESDAY

Two course set menu £24

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SUNDAY SUPPER CLUB

All main courses £15 from 5pm

*Please note promotions cannot be combined.
All promotions are applicable to the following but not limited to the below:
Available to maximum group of 6 people if not specified within the deal. Items cannot be substituted or changed. Any questions regarding allergies or intolerances please ask staff before ordering. Deals cannot be used in conjunction with other promotions or discounts. Not applicable on public holidays or special event days in Oxfordshire.*

SMALL PLATES

Gordal Olives 5.5 *(vg)*

Harissa & Almond Hummus 5.5
pittas (vg, gfo, n)

Pea, Leek & Truffle Scotch Egg 6.5
herb mayonnaise

Truffle & Parmesan Fries 6.5

STARTERS

Spiced Winter Vegetable Soup 9.5
chive oil (vg, gf)

Fried Halloumi or Tofu Salad 9.5
roast squash & miso pumpkin purée (vgo, n)

Truffled Rarebit 10.5
house hp sauce, herb salad

Miso Glazed Aubergines 9.5
crispy tofu, date & tamarind purée (vg)

MAINS

Grilled Paneer or Tofu in Satay Sauce 19
spinach & chickpeas, chilli & coriander (vgo, gf, n)

Oyster & Chestnut Mushroom Gnocchi 20
mushroom cream, parmesan & rocket (vgo)

Cauliflower Steak 20
*roast cauliflower purée, potatoes, tenderstem,
caper & hazelnut dressing (vg, gfo, n)*

Penne Bolognese 20
lentil & pearl barley, parmesan, rocket (vgo)

Squash, Kale & Chickpea Curry 19
cashew, coconut yoghurt & jasmine rice (vg, gf, n)

BURGERS

Black Bean & Sweet Potato Burger 18.5
kimchi, kaffir lime aioli & fries (vg)

Mushroom & Lentil Burger 18.5
*Smoked cheddar or vegan cheese sauce, gherkin,
chipotle mayo & fries (vgo)*

add truffle & parmesan to the fries 2