



# ABOUT US

## A WARM YORKSHIRE WELCOME

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A warm Yorkshire welcome to The Punch Bowl Inn, one of North Yorkshire's finest food establishments and part of the award-winning Provenance Collection. Provenance by name, provenance by nature. We trace our produce from field to fork before it makes it onto our wide-ranging menus. Browse these pages in the knowledge that every dish has been carefully crafted to guarantee the fewest food miles and the fullest of flavours. Sit back, relax and leave everything to our exceptional team.



## OUR KITCHEN GARDEN

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We believe in getting the best out of Yorkshire. We are very privileged to have our own kitchen garden at Mount St John in Felixkirk, where we grow the finest fruit and vegetables that our region has to offer.

## PROVENANCE PARTNERS

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At The Punch Bowl Inn, we have three commitments; fresh, seasonally led, high quality food, supporting our community and providing the warmest Yorkshire welcome. That's why we only use locally sourced produce, working with approved Provenance Partners from around the North of England, so that you get the very best out of Yorkshire.



# WINTER MENU

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## WHILE YOU WAIT

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Warm Sourdough & Salted Butter (GFA) | 4

Pork & Doreen's Black Pudding Sausage Roll HP Sauce | 5

Marinated Olives (V) (GF) | 5

Honey & Mustard Chipolatas | 5

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## STARTER

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Pheasant Stir Fry Spring Roll   Plum Dipping Sauce, Carrot & Radish Salad	10
Kitchen Garden Soup of the Day (GFA) (VGA)   Freshly Baked Sourdough	7
Korean Gochujang Fried Chicken   Crispy Coated Soanes Chicken in a Spiced Flour, tossed in a Sticky Honey & Soy Dressing, Sesame Pickled Vegetables	10
Prawn & Crayfish Salad (GF)   Baby Gem, Cucumber, Bloody Mary Cocktail Sauce, Celery Salt	11
Twice Baked Yorkshire Cheddar Souffle (V)   Apple, Celery & Candied Walnut Salad	9
Warm Maple Baked Butternut & Roasted Beets Salad (V) (GF)   Chestnut Shavings, Cavolo Nero Crisps, Fresh Pomegranate Dressing	7
Smoked Salmon (GF)   Sweet Pickled Cucumber, Radish, Lime Crème Fraiche	11

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## MAIN

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Theakstons Best Beer Battered Hartlepool Haddock   Chunky Chips, Mushy or Garden Peas, Tartare Sauce, Lemon	16
Provenance Beef Burger   Add Bacon   £1   Chunky Chips, Brioche Bun, Cheese, House Relish	16
Roast Fillet of North Sea Cod (GF)   Creamed Potato Puree, Samphire, Mussel & White Wine Butter Sauce	22
Roast Haunch of British Venison (GF)   Smoked Pear, Black Garlic Buttermilk, Potato Fondant, Red Wine Sauce	24
Sticky Belly Pork (GF)   Caramelised Mount St. John Apple, Crackling, Fondant Potato, Charred Hispi Cabbage, Cider Jus	20
Salt Baked Celeriac Wellington (V)   Sage, Onion & Chestnut Puree, Puy Lentil Gravy	15
Provenance Fish Pie   Salmon, Cod, Coley & King Prawns, Cheddar Mashed Potato, Shellfish Bisque	21
Yorkshire Steak & Ale Pie   Slow Braised Beef with Kirkstall Ale, Hand Cut Chips Or Mash, Spring Greens, Homemade Gravy	16
Pizza Butter Chicken Kiev (GF)   Soanes Chicken Breast, Dressed Mixed Salad Leaves	15

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## STEAK

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*British Dry Aged for a minimum of 21 days and matured on the bone for outstanding flavour.*

*Served with Chunky Chips, Onion Rings, Mushroom, Confit Tomato & Rocket Salad*

8oz Grand Reserve Rump | 24

8oz Grand Reserve Sirloin | 32

Sauce | 3

Béarnaise | Blue Cheese | Peppercorn Sauce

## SIDES | 4

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Chunky Chips

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Skinny Fries

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Baby Gem, Tomato & Cucumber Salad

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Seasonal Vegetables | Herb Butter

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Honey & Thyme Roasted Roots

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# DESSERT

## DESSERT

<b>Homemade Sticky Toffee Pudding</b>   Butterscotch Sauce, Black Treacle Ice Cream	8
<b>Clementine &amp; Chocolate Mousse</b> (V)   Chocolate Cookie Crumb, Candied Orange, Chocolate & Blood Orange Ice Cream	9
<b>Yorkshire Roasted Affogato</b>   Vanilla Ice Cream, Hot Espresso, Biscotti	8
<b>Mulled Winter Berry Cheesecake</b>   Longley Farm Cream Cheese, Lemon Curd, Strawberry & Black Pepper Ice Cream	9
<b>Our Own Mount St. John Apple Rice Pudding</b>   Hazelnut Shortbread	8
<b>Northern Bloc Trio of Sorbet   Ice Cream (GF)</b>   Please ask for our selection	8

## CHEESE

### Selection Of Speciality Cheeses From Cryer & Stott Cheesemongers, West Yorkshire.

Served with Artisan Biscuits, Quince Jelly, Grapes, Celery and Chutney

Three Cheeses | 13

Five Cheeses | 16

#### Yorkshire Blue

Made by Shepherds Purse in Thirsk, North Yorkshire. Launched in 1995, Yorkshire Blue was their first blue cheese, first cheese made from cow's milk, and the first blue cheese to be made in Yorkshire for 30 years. Creamy, sweet, & mild, Yorkshire Blue is an ideal introduction to blue cheese. With age, the flavour deepens and becomes more complex without compromising the mild creaminess. The multi-award-winning Yorkshire Blue is handmade and matured over eight weeks. Each week, they turn each individual cheese by hand, which helps to achieve the lovely blue veining and even smooth texture.

#### Flatcapper Northern Brie

White mould ripened cheese made with pasteurised Yorkshire cow's milk. Exclusive to Cryer & Stott Cheesemongers. Its flavour fills the mouth with intensity mushroom notes. The luxurious creamy texture rounds off a sumptuous taste experience.

#### Bluemin White

A soft, creamy, mould ripened cows' milk cheese. This cheese ripens from the outside, developing an almost brie like texture with a velvety blue rind. Made by Katie & Caroline Bell at Shepherds Purse Creamery Thirsk.

#### Fountains Gold

This cheese is produced by the Wensleydale Dairy in Hawes, North Yorkshire. It has been produced using the finest Channel Island cows' milk. A semi-hard cheese with a soft cheddar style consistency, it just melts on the tongue.

#### Stottie

Launched for Spring 2018 Stottie is a new mould ripened goats milk brie, made using the finest Yorkshire milk. The cheese is smooth, rich, & creamy with a fresh clean flavour! Another Cryer & Stott exclusive to add to their portfolio of award-winning artisan cheeses.

(GF) GLUTEN FREE | (GFA) GLUTEN FREE AVAILABLE | (V) VEGETARIAN | (V) VEGAN | (VGA) VEGAN OPTION AVAILABLE

If you require more information about any ingredients or allergens in our dishes, please ask a member of our team.  
A discretionary 10% service charge will be added to all tables of 6 or more. We do use gluten products in our kitchen so although we do take great care to bring you gluten free dishes, we cannot guarantee dishes are 100% gluten free. We cannot guarantee any of our dishes to be 100% allergen free.

# LUNCH

Our lunch menu is served at lunchtimes alongside our A La Carte Menu

## SANDWICHES / WRAPS / ON TOAST

<b>Fish Butty</b>   Theakstons Best Beer Battered Haddock, Tartare Sauce, White or Brown Bloomer	9
<b>Coconut Curried Chickpea &amp; Sweet Potato Wrap</b> (V)   Mango Chutney & Baby Spinach	8
<b>Smoked Ham Melt</b>   Smoked Ham, Swiss Cheese, Caramelised Onions on Toasted Focaccia	9
<b>Mushrooms on Toast</b>   Chestnut Mushrooms, Crème Fraiche, Tarragon, Toasted Sourdough, Lemon & Herb Crumb	9

All served with a little dressed salad. Add Chunky or Skinny Fries | 4

## LIGHT BITES

<b>Chargrilled Yorkshire Wolds Chicken Breast (GF)</b>   Caesar Salad – Baby Gem, Croutons, Parmesan, Caesar Dressing	12
<b>Yorkshire Ploughman's</b>   Mature Fountains Gold Cheddar, Balsamic Pickled Onions, Homemade Pork & Apple Sausage Roll, Sourdough & Yorkshire Ham	12
<b>Haddock Fishcakes (GF)</b>   English Spinach, Lemon & Baby Caper Beurre Blanc	10
<b>Warm Maple Baked Butternut &amp; Roasted Beets Salad</b> (V) (GF)   Chestnut Shavings, Cavolo Nero Crisps, Fresh Pomegranate Dressing	7

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LOOKING FOR THE PERFECT PAIRING? ASK OUR TEAM ABOUT OUR WINE OF THE MONTH

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# AFTER DINNER

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## COFFEE

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*Selection of speciality coffee from Coffee Care, Skipton.  
Freshly ground cafetière made with Three Peaks coffee  
beans. Speciality coffee using Caffe Napoli beans for our  
coffee machines.*

Americano	3.7	Single Espresso	2.7
Cappuccino	3.7	Double Espresso	3.2
Flat White	3.7	Hot Chocolate	3.7
Latte	3.7	Mocha	3.7

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## TEA

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*Selection of speciality tea from Taylors Of Harrogate.*

Traditional Breakfast Tea	3.2
Peppermint	3.2
Earl Grey	3.2
Fruit Tea	3.2
Chamomile	3.2

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## LIQUEUR

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Calypso Coffee	6.45
Baileys Latte	6.45
French Coffee	6.45
Irish Coffee	6.45

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# THE GIFT THAT KEEPS ON GIVING

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Whether you're buying for a loved one or just want to treat yourself, head to our online gift shop. We offer memorable experiences, including garden tours and afternoon teas, as well as gift cards that can be used across all 7 of our beautiful venues.

[shop.provenanceinns.com](http://shop.provenanceinns.com)



# WANT TO KNOW MORE?

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Be the first to know about our upcoming events and offers by signing up to our Provenance Rewards scheme.

# LOOKING FOR THE PERFECT SPACE?

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We have an array of beautiful private dining spaces across North Yorkshire. Ideal for private gatherings, birthdays, and celebrations. Find out more by visiting [provenanceinns.com](http://provenanceinns.com)



# PROVENANCE COLLECTION

PASSION — AUTHENTICITY — EXPERTISE

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