



SHARING BOARDS

SEAFOOD PLATTER

Baked Queenie Scallops, Haddock Goujons, Mini Prawn Cocktail
Severn & Wye Smoked Salmon
£13.95 | £24.95

WHOLE BAKED GARLIC STUDDED CAMEMBERT

Tomato Chutney & Warm Bread (V) £9.95

STARTERS

SEASONAL SOUP OF THE DAY

Warm Bread (V) £5.95

CLASSIC PRAWN COCKTAIL

Paprika Marie Rose, Crisp Baby Gem Lettuce, Confit Tomato &
Pickled Cucumber (GF) £8.95

TERRINE OF CONFIT DUCK

Glazed Fig & Orange Salad, Walnut Crumb & Sourdough £7.95

CAULIFLOWER CHEESE

Cauliflower Gratin, Shavings, Rice & Purée
Yorkshire Blue Cheese Fritter & Rapeseed Oil (V) £6.95

BAKED QUEENIE SCALLOPS

Garlic & Parsley Butter, Cheddar & Gruyère Crust
£9.95 | £14.95 Main with Fries

BEETROOT CURED SALMON

Grated Horseradish, Pickled Beetroots & Watercress Salad (GF) £7.95

FROM THE GRILL



We work closely with our master butcher choosing beef from carefully selected farms across Yorkshire & surrounding counties. Dry aged for a minimum of 21 days & matured on the bone for outstanding flavour.

100Z GRAND RESERVE RIBEYE £25.95

80Z GRAND RESERVE SIRLOIN £19.95

Chunky Chips, Onion Rings
Mushroom, Confit Tomato & Rocket Salad
Add a Sauce Blue Cheese or Peppercorn £1.95

GRAND RESERVE 200Z SIRLOIN for two to share £54.95

Chunky Chips, Onion Rings
Mushroom, Confit Tomato & Rocket Salad
Blue Cheese or Peppercorn Sauce

MAIN COURSES

HERB BAKED NORTH SEA HAKE

New Potatoes, Leek & Shetland Mussel Velouté, Watercress (GF)
£15.95

ROAST CHICKEN BREAST

Bubble & Squeak, Wild Mushrooms, Pearl Shallots, Pancetta
Red Wine Sauce (GF) £13.95

BEER BRAISED FEATHERBLADE OF BEEF

Smoked Potato Mash, Roast Shallots, Glazed Carrots
Red Wine Jus (GF) £16.95

SAGE & CHESTNUT GNOCCHI

Parsnip & Parmesan Crisps, Truffle Butter (V) £13.95

PUNCH BOWL CLASSICS

BLACK SHEEP BEER BATTERED FISH & CHIPS

Crushed Peas, Tartare Sauce & Lemon £13.95

PUNCH BOWL GOURMET 80Z BURGER

Brioche Bun, Back Bacon, Mature Cheddar, Chunky Chips
Onion Rings & Tomato Chutney £13.95

PUNCH BOWL GRAND RESERVE STEAK & ALE PIE

Creamy Mashed Potato, Roast Carrots & Traditional Gravy £14.95

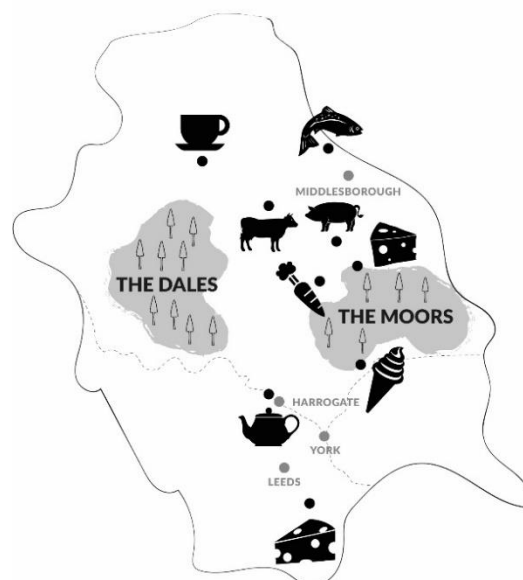
PUNCH BOWL FISH PIE

Smoked Haddock, Scottish Salmon, King Prawns, Lemon & Dill
Velouté, Mash & Cheddar Topping, Seasonal Vegetables £14.95

SIDES £2.95

Roast Mini Jackets Sea Salt & Rosemary (GF)
Chips Chunky or Skinny
House Salad Honey & Mustard Dressing
Broccoli Chilli & Garlic (GF)
Seasonal Vegetables (GF)
Black Sheep Beer Battered Onion Rings

CELEBRATE PROVENANCE



- Hodgson of Hartlepool Fish
- Lonton Coffee
- Smithy House Farm Pork
- Newsham Grange Beef
- Shepherd's Purse Cheese
- Mount St John Vegetables & Fruit
- Taylors of Harrogate
- Ryeburn of Helmsley
- Cryer & Stott Cheesemongers

All our food is prepared to order so we strive to satisfy all dietary requirements.

GF - represents dishes that are clear of gluten. Please inform one of our team of your specific allergy or dietary requirement when ordering. We do use gluten products in our kitchen, although we do take great care to bring you gluten free dishes, we cannot guarantee dishes are 100% gluten free. 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 8 or more.