



SUNDAY LUNCH

Served between 12 noon - 8pm

2 COURSES £19.95 | 3 COURSES £24.95

STARTERS

SEASONAL SOUP OF THE DAY (V)

DEVILLED WHITEBAIT Tartare Sauce & Lemon

SAGE & CHESTNUT GNOCCHI Parsnip Crisps, Truffle Oil & Rocket Salad (V)

TERRINE OF CONFIT DUCK Mixed Leaves, Heritage Tomato Chutney & Sourdough

CLASSIC PRAWN COCKTAIL

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

MAINS

TRADITIONAL SUNDAY ROASTS

21 DAY AGED GRAND RESERVE SIRLOIN OF BEEF

Robin Hirst, Neasham Grange, Darlington

ROAST LOIN OF PORK, APPLE SAUCE & CRACKLING

Smithy House Farm, Northallerton

HALF ROAST CHICKEN

Sage & Onion Stuffing

*All Served with Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables
Cauliflower Cheese & Traditional Gravy*

HERB BAKED FILLET OF HAKE Dill New Potatoes, Spinach & Leek Velouté (GF)

PUNCH BOWL GOURMET 8OZ BURGER

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

BLACK SHEEP BEER BATTERED FISH & CHIPS Crushed Peas, Tartare Sauce & Lemon

PUNCH BOWL GRAND RESERVE STEAK & ALE PIE Roast Potatoes, Seasonal Vegetables & Gravy

BUTTERNUT SQUASH & SAGE RAVIOLI Parmesan & Rocket (V)

PUDDINGS

PUNCH BOWL SUNDAY SPECIAL

GINGERBREAD CRÈME BRÛLÉE Spiced Shortbread

CHERRY & CHOCOLATE MARQUISE Chocolate Ice Cream, Meringue & Chocolate Sauce (GF)

STICKY TOFFEE PUDDING Butterscotch Sauce, Cinder Toffee Ice Cream

RYEBURN OF HELMSLEY TRIO OF SORBET Raspberry, Mango & Lemon (GF)

SHEPHERD'S PURSE HARROGATE BLUE & WENSLEYDALE CHEESE

Biscuits, Celery, Grapes & Chutney

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