

DRINKS

Glass of Prosecco	£7.50
Kir Royale	£10.00
Seasonal Bellini	£10.00
Aperol Spritz	£10.00
Hugo	£10.00
Mojito	£10.00
Jug of Pimms	£25.00

WHILE YOU WAIT...

Selection of Filbert's Nuts
£2.50 (9,10,11)

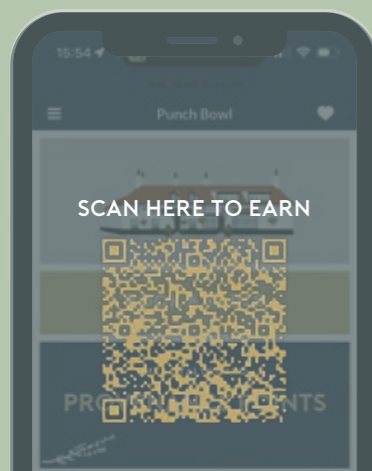
Pitted Nocellara Olives
£4.50

Korean Gochujang Pigs in Blankets
Chilli, Honey & Soy Sauce, Spring Onions,
Onion Seeds £7.95 (13,14)

**Warm Sourdough & Netherend
Salted Butter £2.95 (2,7)**
Add Butter Board £3, for Nocellara Olive & Parsley,
Sundried Tomato & Smoked Paprika

DOWNLOAD THE PROVENANCE POINTS

£1 SPENT = 1 POINT | 1 POINT = 5P TO SPEND



PUNCH BOWL INN

A LA CARTE MENU

STARTERS

Seasonal Soup of the Day
Warm Sourdough Bread & Netherend Salted Butter £7.95 [GFA | PB] (2,7)

Gochujang Chicken
Chilli, Honey & Soy Sauce, Sweet Pickled Vegetables, Salad Leaves, Onion Seeds £10.50 (1,2,9,13,14)

Gochujang Chicken also available as a main with Skinny Fries £18.95

Great British Prawn & Smoked Salmon Cocktail
Sweet Pickled Cucumber, Slow Roast Cherry Tomatoes, Crisp Baby Gem Lettuce £11.95 (1,3,4,5,9,14)

Smoked East Coast Haddock & Mozzarella Fish Cake
Smoked Paprika Aioli, Crispy Capote Capers, Crisp Salad £10.95 [GF] (4,5,7,9,14)

Creamy Shepherds Purse Yorkshire Blue Cheese & Leek Tart
Crisp Salad, Basil & Pine Nut Pesto £8.95 (2,4,7,9,14)

GRILL

28 DAY AGED BRITISH BEEF

28 Day Aged 8oz Flat Iron Steak £22.95 [GF] (7,9,14) **28 Day Aged 12oz Sirloin Steak** £34.95 [GF] (7,9,14)

All accompanied with Triple Cooked Chips or Fries, Parmesan & Rocket Salad, Flat Cap Mushroom, Confit Tomato
+ Peppercorn Sauce £3.00 + Yorkshire Blue Cheese Sauce £3.00

Provenance Wagyu Beef Burger
Melting Cheddar Cheese, Tomato Relish, Dill Pickle, Fresh Tomato & Red Onion, Crisp Baby Gem & Fries
or Triple Cooked Chips £18.95 [GFA] (2,4,7,9,13,14)
+ Back Bacon £1.50, + Smoked BBQ Brisket £2.95, + Shepherds Purse Yorkshire Blue & Bacon £2.95

MAINS

Panzanella Salad
Slow Roast Cherry Tomatoes, Nocellara Olives, Roasted Red Peppers, Red Onion, Pickled Cucumber, Sourdough Croutons,
Olive Oil & Fresh Basil £15.95 [PB] (2,14)

Free Range Roast Chicken Supreme
Fondant Potato, Charred Onion Puree, Spinach & Peas, Creamy Chicken & Tarragon Sauce £21.95 [GF] (7,14)

Roasted Red Pepper & Chilli Risotto
Confit Tomatoes, Vegan Parmesan Rocket £13.95 [PB] (14)
+ Burrata £4.00, + Sea Bass £6.00

Beer Battered Hartlepool Haddock & Triple Cooked Chips
Mushy or Garden Peas, Homemade Tartare Sauce £18.95 [GF] (4,5,9,14)

Chicken, Leek & Tarragon or Steak & Ale Pie
Seasonal Buttered Vegetables, Triple Cooked Chips, Fries or Creamed Potatoes, Proper Gravy £18.95 (2,4,7,14)

PIZZAS

12" HAND STRETCHED SOURDOUGH PIZZA WITH ROASTED TOMATO SAUCE & MOZZARELLA CHEESE

Margherita £12.95 (2,7)

Pepperoni £13.95 (2,7)

Seafood (2,3,5,7,8)
Mussel, Squid, King Prawn, Rocket, Crème Fraiche £15.95

Spicy Nduja
Basil & Pine Nut Pesto £15.95 (2,7)

Field Mushroom Yorkshire Blue £14.95 (2,7)

SIDES £4.50

- Triple Cooked Chips
- Skinny Fries
- Buttered Seasonal Vegetables
- Mash Potato
- Rocket & Parmesan Salad
- Onion Rings

CLASSICS MENU

TWO-COURSES £19.95

Mon-Fri 12pm-3pm | 4.30pm-6pm

Sat 12pm-3pm

STARTERS

Seasonal Soup of the Day [GFA | PB] (2,7)

Chicken Liver Parfait (2,4,7,9,13,14)

Smoked East Coast Haddock & Mozzarella Fish Cake
[GF] (4,5,9,14)

MAINS

Beer Battered Hartlepool Haddock Goujons
& Triple Cooked Chips [GF] (9,11,13,14)

Flat Iron Steak Ciabatta & Fries (2,7,9,13,14)

Roasted Red Pepper & Chilli Risotto [PB] (14)

ADD A DESSERT FOR £5.95

VIEW OUR ALLERGEN
MENU HERE



V - Vegetarian | PB - Plant Based
PBA - Plant Based Alternative Available | GF - Gluten Free
GFA - Gluten Free Alternative Available

1 Celery. 2 Gluten. 3 Crustaceans. 4 Eggs. 5 Fish. 6 Lupin.
7 Dairy. 8 Mollusc. 9 Mustard. 10 Nuts. 11 Peanuts.
12 Sesame seeds. 13 Soya. 14 Sulphur Dioxide.

*Menu subject to change before the event. All our food is prepared to order so we strive to satisfy all dietary requirements. Please inform one of our team of your specific allergy or dietary requirement when ordering. 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 over six guests.