

WHILE YOU WAIT...

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

Warm Sourdough & Salted Butter
£2.50 (2,7)

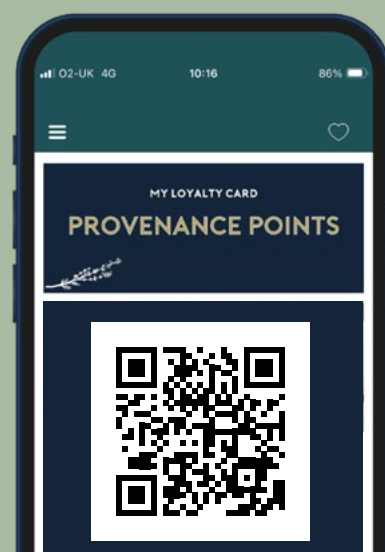
BOOK THE PUNCH
BOWL INN
FOR YOUR NEXT EVENT
OR SPECIAL OCCASION.

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DOWNLOAD OUR PROVENANCE
POINTS APP BELOW, WHERE YOU
CAN ORDER DRINKS
AND EARN POINTS

£1.00 SPENT = 1 POINT
200 POINTS = £10.00
TO SPEND ON YOUR NEXT BILL



PUNCH BOWL INN

MAIN MENU

STARTERS

Seasonal Soup of the Day
Warm sourdough bread & salted butter £5.95 [GFA | PBA] (1,2,7)

Ham Hock Terrine
Tender ham hock terrine served with Bracken Hill Yorkshire chutney and toasted sourdough £7.95 [GFA] (1,2,9,14)

Proper Prawn Cocktail
Atlantic prawns, Bloody Mary Cocktail sauce, cucumber, crisp gem lettuce, buttered brown bread £7.95 [GFA] (1,2,3,4,9,14)

Also available as a main £10.95

Burrata & Roast Butternut Salad
Creamy burrata served with roasted butternut squash, rocket salad, seedy granola and a balsamic glaze
£7.95 [V] (2,7,10,11,14)

Baked Queenie Scallops
Baked in a garlic and herb butter, with melted gruyère & cheddar cheese
1 Shell - £6.95, 2 Shells - £12.95, 3 Shells - £18.95 (2,7,8)



GRILL

8oz Flat Iron Steak £20.95 [GF] (7,9,14)
Accompanied by a flat cap mushroom, confit tomato and a choice of two sides
+ Peppercorn Sauce £3.00 (7,14) + Mushroom Sauce £3.00 (7) + Blue Cheese Sauce £3.00 (7)

12oz Smoked Gammon
Thick-cut smoked gammon steak served with triple-cooked chips, fried hen's eggs and a fresh rocket salad £14.95 [GF] (4)

Provenance Beef Burger
Toasted brioche bun with tomato relish, dill pickle, fresh tomato, red onion, crisp gem lettuce & fries or triple cooked chips £10.95 [GFA] (2,4,7,13,14)
+ Steak Bacon £1.50 + Cheddar Cheese £1.50 (7)



MAINS

Steak & Theakston Ale Pie
Buttered seasonal vegetables, triple cooked chips, fries or creamed potatoes, proper gravy £16.95 (2,4,7,14)

Beer Battered Hartlepool Haddock & Triple Cooked Chips
Mushy or garden peas, homemade tartare sauce £16.95 [GF] (5,9,14)

Spicy Bean Burger
Toasted brioche bun, vegan pâté, tomato relish, dill pickle, fresh tomato, red onion, crisp gem lettuce & fries or triple cooked chips £11.95 [V] (2,4,13,14)

Chicken or Paneer Tikka Masala
Tender chicken or paneer in a rich, creamy tomato and coriander sauce. Served with steamed basmati rice and a crisp poppadom £14.95 [GF] (7,9)

Pork & Chorizo Kofta
Grilled spicy pork & chorizo kofta, soft warm flat bread, crisp rocket salad, fresh tomato pickled red cabbage & Greek yoghurt £15.95 (2,7,14)

Butternut Ravioli
Roasted butternut squash ravioli, wilted spinach, sage brown butter, crispy sage leaves & grated parmesan £15.95 [V] (2,4,7)



*Menu subject to change. 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.

SIDES £2.50 (ALL GF)

- Triple Cooked Chips
- Skinny Fries
- Rocket & Parmesan Salad (7)
- Buttered Seasonal Vegetables (7)
- Creamed Potatoes (7)
- Onion Rings (14)

SANDWICHES

£6.95 [All Available GF]

Flat Iron Steak Ciabatta
Sliced medium-rare steak, chutney, rocket salad, served in a warm toasted ciabatta (2,7,9,14)

Prawn & Marie Rose
Atlantic prawns, Bloody Mary cocktail sauce, cucumber, crisp gem lettuce, buttered brown bread (1,2,3,4,9,14)

Haddock Goujon Ciabatta
Beer battered Hartlepool haddock, homemade tartar sauce, crisp gem lettuce, served in a warm toasted ciabatta (2,4,5,7,9,14)

Roasted Butternut Ciabatta
Roasted butternut, crisp gem lettuce, fresh sliced tomato, balsamic glaze in a warm toasted ciabatta [PB] (2,9,14)

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.



18/09/2025