

WHILE YOU WAIT...

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

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

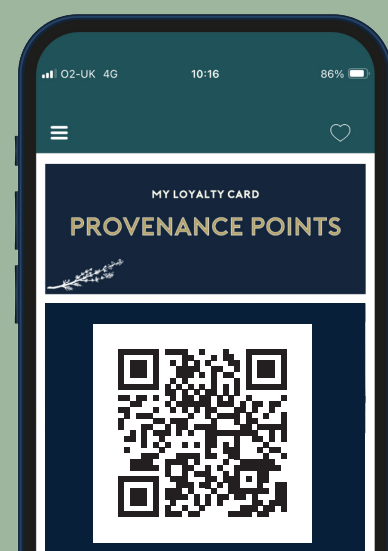
BOOK THE PUNCH
BOWL INN
FOR YOUR NEXT EVENT
OR SPECIAL OCCASION.

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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

SUNDAY MENU

STARTERS

Seasonal Soup of the Day

Warm sourdough & 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
£8.95 [GFA] (1,2,3,4,9,14)

Also available as a main £11.95

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)

ROASTS

21 Day Aged Roast Beef

£18.95 (2,4,7,9)

Free Range Chicken Supreme

£17.95 (2,4,7,9)

Luxury Nut Roast

£16.95 [PBA] (10,13)

All our roasts are served with Yorkshire pudding, roasted potatoes, carrots & parsnips, seasonal greens & proper gravy

Extra Yorkshire Pudding £1.50

MAINS

Steak & Theakston Ale Pie

Buttered seasonal vegetables, triple cooked chips, fries or creamed potatoes, proper gravy £17.95 (2,4,7,14)

Beer Battered Hartlepool Haddock & Triple Cooked Chips

Mushy or garden peas, homemade tartare sauce £17.95 [GF] (5,9,14)

Provenance Beef Burger

Toasted brioche bun with tomato relish, dill pickle, fresh tomato, red onion, crisp gem lettuce & fries or triple cooked chips £13.95 [GFA] (2,4,7,9,13,14)

+ **Streaky Bacon** £1.50 + **Cheddar Cheese** £1.50

*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 £4.00 (or 3 sides for £10.00)

- Triple Cooked Chips
- Skinny Fries
- Roast Potatoes
- Creamed Potatoes
- Buttered Seasonal Vegetables (7)
- Cauliflower Cheese £4.95

DESSERTS

Warm Sticky Toffee Pudding

Rich date sponge served warm with indulgent butterscotch sauce and creamy vanilla ice cream
£7.95 [GF] (4,7)

Affogato

Creamy vanilla ice cream "drowned" in a shot of hot espresso, served with homemade biscotti.
£5.95 (2,4,7,10,14)

Why not add your favourite liqueur?

Apple Tarte Tatin

Served with vanilla ice cream & toffee sauce.
£6.95 (2,4,7)

Duo of Cheese

Shepherd purse Harrogate Blue & Old King Coal cheddar served with apple slices, celery sticks, Bracken Hill chutney, and crisp cheese biscuits.
£9.95 (1,2,7,14)

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.