

The Punch Tavern

Best of British

WE SOURCE & BUY FROM BRITISH PRODUCERS WHENEVER POSSIBLE TO ENSURE OUTSTANDING QUALITY AND TO REDUCE THE PUNCH'S CARBON FOOTPRINT.

PARTY MENUS

TO BE BOOKED IN ADVANCE (EVERYONE ON THE SAME MENU)

BUFFET MENU (MIN 30 PX): £11.50 , 1 COURSE, £15.50, 2 COURSES, £17.50, 3 COURSES

PLOUGHMAN'S PLATTER TO SHARE: BRITISH CHEESES, PÂTÉ, PICCALILLI, PICKLES AND BREAD

STEAK & ALE PIE

ROAST CHICKEN BREAST, STUFFING AND GRAVY

VEGETARIAN PIE OF THE DAY WITH MASH

VEGETABLES OF THE DAY, POTATOES, 4 SALADS, BREAD, BUTTER,

APPLE CRUMBLE & CUSTARD

ENGLISH PUB GRUB: £15.50 FOR 2 COURSES, £18.50 FOR 3 COURSES

HOMEMADE PÂTÉ WITH PICCALILLI AND BREAD

SMOKED SALMON & HADDOCK TERRINE

SOUP OF THE DAY WITH FRESH BREAD

STEAK AND ALE PIE, MASH, GRAVY

BEER BATTERED HADDOCK AND HOME-CUT CHIPS

SAUSAGE AND MASH, ONION GRAVY

VEGETARIAN PIE OF THE DAY WITH MASH

SEASONAL VEGETABLES FOR THE TABLE

DOUBLE CHOCOLATE SLICE AND CREAM

APPLE CRUMBLE AND CUSTARD

LEMON CREAM TART

SPECIALTY ENGLISH MENU: £20 FOR 2 COURSES, £25 FOR 3 COURSES

WARM ENGLISH CHEESE CAKE CARROT JAM

SEARED SCALLOPS WITH BACON AND SWEET PEA PUREE

HOMEMADE PÂTÉ WITH PICCALILLI AND BREAD

BRAISED LAMB SHANK WITH PARSLEY MASH

HERB & CITRUS LOIN OF COD WITH SPINACH , NEW POTATOES & HOLLANDAISE SAUCE

VEGETARIAN PIE OF THE DAY WITH MASH

SEASONAL VEGETABLES FOR THE TABLE

DOUBLE CHOCOLATE SLICE AND CREAM

APPLE CRUMBLE AND CUSTARD

CHEESE BOARD

(NOT AVAILABLE IN DECEMBER)

A Suggested discretionary 10% service charge will be added to your bill.

Our food may contain nuts.

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