

The Punch Tavern

Best of British

The team at the Punch Tavern are pleased to introduce a new menu.

Please find enclosed:

- Press release May 2009
- Pub details
- Head chef's CV
- Lunch Menu
- Excerpts from our 2009 customer survey

We would love to see you at the Punch.

Alternatively if you would like more information, copies of our menus or photographs, please contact me.

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Press Release – May 2009

“Mustard is no good without roast beef” (Chico Marx)

Building on his success at London pub, The Punch Tavern on Fleet Street, Head chef Dee Whooley has taken time to assess the current climate and customer needs to produce a menu to suit.

Comfort food well cooked, is what the customer can expect at the beautiful, historic and welcoming Punch Tavern. Despite being located in the heart of the City of London, the team at the Punch roast their own meats and hams and make their own pies, burgers, salads, chutneys, terrines and puddings.

Dee is a Londoner, born and bred in Waterloo, a stone's throw from the Punch, where he has had particular success claiming the titles of 'Best Food Pub in London' 2008 Morning Advertiser, 'Food Manager of the Year' 2008 Pub Chef magazine and 'The People's Choice' 2008 for British Pie Week.

Dee Whooley has been well received in London in the past as Head chef at places such as The O'Conor Don, The Lexington and 190 Bistro. He has been fortunate to work with the likes of Richard Corrigan and Mark Emberton however he claims that it was his grandmother and her home cooking that first inspired his passion for British food.

“Freshly prepared food, cooked on the premises is very important as it gives our customers the home-cooked meal experience that they can't find at a chain! Comfort, service and value for money - without compromising on standards - is what our customers are looking for today.” says owner and manager, Sunnil Panjabi.

Sunnil is an experienced operator having managed Le Petit Blanc Brasseries in Oxford, Cheltenham and Birmingham; Chez Gerard Opera Terrace and Charlotte Street; Chutney Mary and Veeraswamy and the Atlantic Bar and Grill.

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Pub details

At the Punch Tavern, we provide well-cooked British comfort food in a beautiful, heritage pub. The team strives to create 'the local in the City' with a warm welcome for all. We are an all-day bar and restaurant as well as catering for parties, events and local offices.

Food Offering

- British Comfort Food
- All our food is prepared freshly on the premises
- We roast our own hams and make our own burgers, salads, pies, pâtés and puddings
- We source our ingredients from quality British suppliers and our fish is fresh not frozen

Awards

- 2008, The Morning Advertiser 'Best Food Pub in London'
- 2008, Stella Artois, 'Love Your Local Competition - Top 4 finalist for London's favourite pub'
- 2008, The Morning Advertiser, 'Best Tenanted/Leased Pub in London'
- 2008, Pub Chef, 'Food Manager of the Year'
- 2008, British Pie Week 'People's Choice Award'
- 2006, The Publican 'Catering Pub of the Year'
- 2006, City AM 'Best After Work Bar'
- 2005, Evening Standard 'Top 10 Pubs in London'
- 2005, The Morning Advertiser '4th Best Pub in the UK'

Address

99 Fleet Street, London, EC4Y 1DE

Tel: 020 7353 6658; Email: theteam@punchtavern.com

Travel

- Tube and rail access: St Paul's, City Thameslink, Chancery Lane and Temple
- Bus access: Bus number 4, 11, 15, 17, 23, 26, 76, 100 and 172 all stop within a 2 minute walk from the pub and will connect you to Waterloo and Liverpool St. stations.

Opening Hours

Mon-Wed 7:30am-11:00pm, Thu-Fri 7:30am-12:00am, Sat 10:00am-5:00pm.

Saturday evening and Sunday for private hire only.

Pub History

- The Punch Tavern was rebuilt by Saville and Martin in 1894-5.
- The previous building on the site was known as the "Crown and Sugar Loaf" but was renamed the "Punch Tavern" in the late 1840s because of its association with the satirical Punch Magazine whose journalists frequented the pub.
- Grade II listed building with many original Victorian features including a glazed tiled entrance hall with etched glass doors, barrel-vaulted ceiling, ten 6ft mirrors, marble bar, dark oak panelling, ornate fireplace and a series of original Punch & Judy themed paintings.

All day Bar & Restaurant, Parties, Events and Catering

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Head Chef's CV Dee Whooley

The important thing about Dee is that he is a born and bread Londoner, originally from Waterloo.

He has been well schooled both at home and abroad:

- 3 year apprenticeship at La Segheria, Trento, Italy.
- Certificate in tarts and tortes, L'Enotre, Paris
- Worked for Anthony Worrall Thompson for three years
- Benefited from the tutelage of Mark Emberton
- Richard Corrigan was his consultant for three months in his first Head chef role

Employment history:

Aug 2007 - Current

The Punch Tavern, 99 Fleet Street, London, EC4Y 1DE

Head Chef, running Pub Food and a large outside catering business with a large number of covers. Awarded 'Best Food Pub in London 2008' by trade magazine, The Morning Advertiser, won 'The People's Choice Award' for British Pie Week.

Oct 2005 to Aug 2007

Hooley's Delicatessen, Surbiton, Surrey. This was Dee's own business, making sausages, pies, pates and other fresh food for trade and the public.

Oct 2003 to Sep 2005

The Ard-Ri dining room, The O'Connor Don, 88 Marylebone Lane, London W1U 2PY

Executive head chef of a small brigade, whilst there he received favourable reviews from The Evening Standard, Metro and The Times, with The Guardian rating them in its top gastro pubs in Britain and Ireland.

Apr 2001 to Apr 2003

Ristorante Maso Spilzi, Folgaria, TN, Italy

Ran his own bar and restaurant. Focusing on wholesome, locally sourced foods and wines. Northern Italian cuisine from the mountains. Including a lot of game and lovely mushrooms, all food was sourced locally and daily.

Sep 1997 to Mar 2001

Simpsons of Cornhill Restaurant Group

During this time he was Head chef of 190 Queensgate, Dell'Ugo, The Lexington and The Atrium. This was a real crash course in how to become a Chef! Dee ran kitchens with very high volume covers focusing on modern European cuisine under the watchful eye of Anthony Worrall Thompson.

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We source & buy from British producers whenever possible to ensure outstanding quality and to reduce The Punch's carbon footprint.

All our pies and dishes are prepared freshly for you in our kitchen.

Lunch Menu

Roasts £8.50	Pies £8.50
See blackboard for today's choice of British Meat and Fish from: Roasted Loin of Gloucester Old Spot Pork Roasted Shoulder of Warwickshire Lamb Pot-roasted Salt Beef Roast Beef Honey Roast Gloucester Old Spot Ham Oven-cooked Scottish Salmon Gressingham Duck	See blackboard for today's choice of Award-winning Pies from: Steak and Ale Chicken, Mushroom and Leek Lamb and Mint Beef and Guinness
	Roasts & Pies served with British condiments and either Fresh Vegetables or Salads
Sandwiches £5.50	Salads £5.50
Hot Roast Sandwich of the day.... <i>See Blackboard</i> Honey Roast Ham with Keen's Cheddar Somerset Brie, Salad & Tomato Chutney Smoked Salmon with Cream Cheese & Cucumber Selection of Sandwiches available on request	Tart of the day & Salads... <i>See Blackboard</i> Platter of Fresh Salads Capricorn Goat's cheese Salad with Summer Vegetables & Honey-mustard dressing
<i>Served on Farmhouse Bloomer or Wholemeal Bap</i>	
Starters £4.50	Sides £3.00
Soup of the Day with Bread.... <i>See Blackboard</i> Devilled Chicken Livers On Toast Homemade Pâté, Piccalilli with Toast Fresh Crayfish cocktail with Bread	Chips, Mash, Mixed Leaves or Vegetables of the Day
Classics (<i>Takes 10 minutes</i>) £8.50	Puddings £4.00
Honey Roast Ham, 2 free-range Eggs & Home-cut Chips Biggles Sausages, Mash & Red Onion Marmalade Beer battered Fresh Haddock, Pea purée & home-cut Chips Salmon & Crab Cakes with Wilted Spinach 28-day aged Sirloin Steak, Grilled Field mushrooms & Home-cut Chips (<i>£2 supplement</i>) Homemade 8oz Burger, red Leicester & Home-cut Chips Vegetarian 8oz Burger, red Leicester & Home-cut Chips Ploughman's with Keen's cheddar and Honey roast ham or Pâté Grilled Chicken breast & Bubble & Squeak (<i>15 minutes</i>)	Cornish Ice Cream with Wafers English Apple Crumble with Ice Cream Chocolate brownie With Ice Cream Plate of British Cheeses with Grapes, Crackers & Tomato Chutney (<i>£2 supplement</i>)
	Drinks £2.50
	Homemade Lemonade, Iced-tea, Fresh lime & soda, Lemon lime & bitters, Orange juice & soda Freshly squeezed Apple or Carrot

A suggested discretionary 10% service charge will be added to your bill. Our food may contain nuts.

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Excerpts from our 2009 Customer survey

'Love the brilliantly friendly staff, proximity to our office (30 metres), snacks, fire, atmosphere, everything. Hate that we have to work occasionally and can't be in more often.'

'The most cosy, relaxing pub in the area serving great food each day - every week and charming staff. A place where you feel comfortable taking friends /clients. Knowing there will always be a good and varied selection of dishes to choose from. Excellent I just love it! This is the opinion of a person who rarely visits pubs normally.'

'I love the Punch - great atmosphere, and fantastic staff. You get the impression they genuine value their customers, which is sadly a rare thing!'

'It's nice to find a proper pub in the days of the hideous 'All-Bar-One' type chains. Keep up the good work!'

*'Love the friendly staff, the beer is always cold, the wine always well chosen. The atmosphere is always good, feels like you are among friends in there. Also down to the clientele as well - lots of after work bars are full of a**holes but the Punch never seems to be.'*

'I love the Punch. The people are awesome, the food is great and the venue is unique. It's definitely top of its game for me in this area. It gets too crowded and there are too many suits but you can't do anything about that :)'

'Atmosphere is always great and staff are attentive and tend to remember you if you come in regularly, which does make a lot of difference. Beautiful place to spend an evening.'

'Great atmosphere, great service and great staff. It's a really friendly place. Best pub in London!'