THE PUNCHBOWL INN

ASKHAM • CUMBRIA

Starters & Light Bites

To begin

Soup of the Day £9.00

Toasted sourdough

GFO · DFO · VEGAN

Sourdough Breads £7.50

Chilli oil, garlic aioli

GFO · DFO · VEGAN

Twice Baked Leek & Cheddar Soufflé £11.50

Chive cream, toasted sourdough

Ham Hock & Black Pudding Croquette £11.00

Apple and blackberry mustard, Brie and walnut

Rabbit & Pistachio Pie £11.50

Bacon jam, Cumberland sauce

Curried Smoked Haddock Scotch Egg £11.50

Café de Paris sauce

DFO

SIDES

French Fries GFO · DFO	£4.50	Side Salad GFO · DFO	£4.50
Twice Cooked Chips GFO · DFO	£4.95	Beer Battered Onion Rings GFO · DFO	£4.50
Truffled Parmesan Fries GFO	£5.50	Charred Hispi Cabbage, Hazelnut GFO · DFO	£5.00
Garlic Parmesan Potatoes GFO	£5.50	Halloumi Fries, Chilli Dip GFO	£8.00
Seasonal Vegetables GFO · DFO	£4.00	Pot of Jus GFO · DFO	£3.00

For your dog: two pork sausages £2.50

GFO gluten-free option DFO dairy-free option V / VO vegetarian / option
VG / VGO vegan / option Please speak to our team about dietary requirements.

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Main Courses

With recommended wine pairings

Cumbrian Beer Battered Haddock — £21.50

Twice cooked chips, mushy peas, tartare sauce
Jumbo portion: £3.00 supplement

GFO · DFO

Suggested wine: Land of Plenty Sauvignon · 175ml £9.50

“Shortcrust Slab” Pie of the Day — £28.00

Twice cut chips, seasonal vegetables, jus

Suggested wine: McPherson Chardonnay · 175ml £7.35

Cumbrian Steak Burger — £23.00

Pulled brisket, smoked Applewood, Cajun BBQ “dunk” gravy, brioche, fries

DFO

Suggested wine: Estelar Carmenere · 175ml £9.00

Fillet of Plaice — £28.00

Potted shrimp sauce, samphire, caper and lemon,
garlic Parmesan potatoes

GFO

Suggested wine: Aquarius Marsanne Viognier · 175ml £9.50

Cartmell Valley Venison Steak — £33.00

Root vegetable gratin, parsnip, miso, hazelnut, jus

GFO · DFO

Suggested wine: MWC Pinot Noir · 175ml £7.50

8oz Bistro Rump Fillet Steak — £32.00

Twice cooked chips, sautéed mushrooms, grilled tomato, pepper sauce

GFO · DFO

Suggested wine: Gougenheim Malbec · 175ml £9.00

Sweet Potato Gnocchi — £21.50

Roast butternut squash, charred cauliflower, chimichurri,
Camembert, pumpkin seeds

GFO · Vegan option: please ask

Suggested wine: Zana Pinot Grigio · 175ml £5.55

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Desserts

Handmade desserts · £9.00 unless otherwise stated

Crumble of the Day

Custard and vanilla ice cream

GFO · DFO · Vegan option: please ask

Cheesecake of the Day

Vanilla ice cream

Sticky Date Pudding

Butterscotch sauce, rum and raisin ice cream

Dark Chocolate & Salted Caramel Tart

Toffee ice cream

Affogato £8.00

Fruit & nut biscotti

GFO

Lakes Ice Cream £3.95

Trio of chocolate, strawberry and vanilla

DESSERT COCKTAILS & COFFEE

Special Liqueur Coffee £8.45
Irish, Baileys, Drambuie or Rum

Espresso Martini £10.50

Limoncello £7.80

SWEET WINES

Petit Guiraud Sauternes · 100ml £5.95
Pfeiffer Rutherglen Muscat · 100ml £5.95
Vista Alegre Fine Tawny Port · 100ml £5.50

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