

# THE PUNCH BOWL

EAT, DRINK AND RELAX IN STYLE

Welcome to the Punchbowl Inn Bridgnorth we hope you enjoy our hospitality and fine homemade fayre sourced locally and freshly prepared to the highest standard by our experienced chefs.

Nostalgia Inns began at our sister Pub the Plough Inn Far Forest when in 2002 we purchased our first venue with a small cash flow and a lot of ambition. In October 2002 we introduced our Carvery which created a lot of negativity with the locals as the saying goes 'people don't like change' the concept in which we have thirty years of experience in the trade, was an instant success at the Plough as the carvery started to out grow the pub so we made vast modifications to the site, and doubled the size of the kitchens, bars and restaurant area by 2004 the Plough had doubled in size and tripled in turnover. But it didn't stop here as our customer base kept growing producing up to 600 meals every Sunday, with the recommendation from our Bank manager we searched for our second venue and we acquired the Punchbowl in June 2005 to expand the business.

Nostalgia Inns a family run business to the truest sense of the word now owning three pubs in the Worcestershire and Shropshire counties. As our parents continue to prosper at the Plough we continue the success as the third generation in the trade at the Punchbowl Inn.

Adam and his two sons Jake & Zach and their staff will be pleased to see old and new friends, and have the pleasure of supplying them with our fine Beers, Real Ales, Best Wines and Premium Spirits.

That's Business  
Cheers

*Adam, Charlotte, Michael*

Proprietor, General Manager & Head of Kitchen

## History of 'Ye Olde Punchbowl Inn'

The Punchbowl Inn is over 700 years old and the actual date when the pub was first built is unknown. It was originally a hundred house, and was first licensed as a pub in 1740, the central part of the building where the front door is, served as the pub, and the present lounge area was one of three buildings to a farm that was part of the pub, the cellar and accommodation were also outbuildings as part of the farm, and the early 1900's the buildings were connected to make a larger pub. The punchbowl still retains much of its original characteristics despite major structural modifications fifty years ago, only since the 1960's has the bar actually had beer pumps as the cellar for the pub was directly opposite the pub below the hundred house, and the beer was transported in porcelain jugs from the barrel to the bar for punters to drink ale.

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It was renamed Ye Olde Punchbowl Inn in the middle of the 19<sup>th</sup> Century, probably because of its association with the Whig party who were traditionally Sherry and Punch drinkers. During the seize of Bridgnorth during the civil war in 1646 many of Oliver Cromwell's troops billeted at the Punchbowl, one of the few buildings that survived when the Royal troops, also known as the 'roundheads', set fire to all the buildings in high town. St Leonard's church was also destroyed then rebuilt after the fire.

Many people question the fact of whether the Punchbowl Inn is haunted? Well in our opinion it is haunted, as all staff including Adam have witnessed strange supernatural events from screaming noises to ghostly visions both on and off camera. There are two resident ghosts which even some customers have sensed whilst trading. Our first resident ghost is believed to be named Harold and he walks throughout the building with his Irish wolf hound dog by his side, sightings of Harold have been reported in the Ludlow suite on many occasions and there was a Landlord with the name Harold in the 1800's. Harold was tormented in life and has a disfigured face after a terrible shooting accident and his only companion is his dog. It is believed that Harold was married but through his own torment he took his wife's life and also the life of a little girl called Jesse.

Our second resident ghost is believed to be a little girl called Jesse who walks around the Punchbowl crying as a sad lost soul. Many people, including several of our staff have heard Jesse crying, and Jake our eldest Son used to talk to Jesse when he was just two years old. According to several medians it is believed that Jesse died an unpleasant death by Harold at the Punchbowl and fears Harold, crying for help when Harold approaches?

Continuing the tradition of fine English Fayre Nostalgia Inns a Family run business welcomes you to the

## The Plough Inn Restaurant & Bar

Cleobury Road, Far Forest  
Bewdley, Nr. Kidderminster, Worcestershire  
DY14 9TE Tel: 01299 266237

## The March Hare Inn Restaurant & Bar

Broughton Hackett, Worcester  
WR7 4BE Tel: 01905 381222



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Please order all food and drink at the bar including carveries and leave the rest to us. If anyone suffers from food allergies please speak to a team member of staff when ordering.

## WINTER & EARLY SPRING MENU 2012

### 3 COURSE EVENING SPECIAL FROM £11.95

TUESDAY TO SATURDAY FROM 6.00PM TO 9.00PM

(LAST BOOKINGS 8.45PM) CHOOSE ANY STARTER, ANY MAIN DISH\* FROM THIS MENU OR CARVERY (\*£2.50 SUPPLEMENT CHARGE ON MAIN DISHES FROM MENU CARVERY NO SUPPLEMENT CHARGE) CHOOSE ANY DESSERT FROM MENU WITH WAITING STAFF AFTER MAIN COURSE

#### Starters Menu

<b>HOMEMADE SOUP OF THE MOMENT</b>	£4.25
Served piping hot with a warm bread roll & butter	
<b>PATE OR TERRINE OF THE DAY</b>	£4.99
Served with brown bread or toast and accompanied by apple & pear jam	
<b>SWEET CHILLI KING PRAWNS</b>	£5.99
King prawns marinated in a sweet chilli sauce served on a bed of mixed & garlic bread	
<b>BRIDGNORTH MUSHROOMS (v)</b>	£4.99
Chunky mushrooms cooked in creamy garlic and maderia sauce with fresh parsley and a hint of chilli served on brown toast with mixed leaves.	
<b>MOZZARELLA CHEESE STICKS</b>	£4.99
Deep fried mozzarella cheese sticks served with a homemade chilli & tomato salsa	
<b>SMOKED SALMON ROULADE</b>	£4.99
Served with as dill & caper vinaigrette & cracked black pepper complimented with brown bread	

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## Our Ultimate Awarding Winning Carvery

The Plough and The Punchbowl are famously known for their superb carveries and over 40 years as a family in the trade we know a little on how to prepare a good traditional roast and can cater for over 1000 people every Sunday between both our pubs and we are proud to say we are England's number one carvery!

Our carvery consists of Scottish Beef, Local Pork, Warwickshire Turkey, Roasted Lamb, Far Forest venison and a host of fresh seasonal vegetables not forgetting our creamy garlic potatoes, cauliflower cheese and to finish traditional gravy made from stock with Yorkshire pudding. (All joints are subject to availability and game is dependent on shooting season)

LUNCH: Tuesday - Saturday 12noon - 2.00pm  
DINNER: Tuesday - Saturday 6.00pm - 9.00pm  
SUNDAY: 12noon - 6.00pm (or until last booking on quieter periods)

## From The Grill

All our meat is purchased using the finest suppliers today's markets have to offer and our meats are matured in our own chillers. We take pride in our meats which are boned and cut at our sister pub (The Plough Inn) in their butchery department. We guarantee that all our beef is genuine Aberdeen Angus and is of an excellent quality. All products from the grill are char grilled to contribute towards healthy eating, however if you would prefer your meal pan fried please let us know when ordering.

10oz SIRLOIN STEAK (Not available in 3 course offer) £11.95  
8-10oz grilled to your liking

10oz RUMP STEAK £11.95  
8-10oz Grilled to your liking

16oz RUMP STEAK (Not available with 3 course offer) £14.95  
16-20oz Grilled to your liking

DANISH GAMMON £11.95  
Prime Danish Gammon 8 - 10oz cut served with pineapple or egg  
Please note onion rings are not included with gammon

All grilled items are served on traditional wooden boards, if you would prefer your grilled meal on a plate, please inform your waiter and the chefs will gladly do this for you.

All grilled products are served with a choice of potato (Chunky chips, Garlic sauté cheese potatoes or baby new potatoes), vegetables of the day or freshly prepared salad and mushrooms, onions rings and finally a tomato

## Sauces

Why not enhance your meal with one of our homemade sauces

PEPPERCORN or SAUCE DIANE or STILTON & MUSHROOM £1.95

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## Homemade Great Pub Classics

### HOMEMADE PIE OF THE DAY £7.99

Tasty chunks of meat stewed in a good old fashion stock topped with puff pastry

### OVEN ROASTED CHICKEN SUPREME £8.99

Whole farm assured chicken breast stuffed with chorizo served with sautéed potatoes & a rich tomato & herb sauce

### LASAGNE AL FORNO £7.99

Deep filled layers of tasty bolognese, fresh pasta and creamy béchamel topped with melted mozzarella served with fat gourmet chips, garlic ciabatta bread and crisp side salad

### BRAISED BLADE OF BEEF £12.99

Blade of beef served on a braised root vegetables & potato pancake with caramelized onions  
Finally finished off with a rich madeira sauce

### HOMEMADE FAGGOTS £8.99

After many years of persuasion granddad Fred finally relented and gave us his recipe for these truly perfect faggots, try them and see they are superb, served with creamy mash potato and garden peas,

### CANNON OF LAMB £12.99

Pan seared and oven roasted to your liking served with black pudding mash and a redcurrant & Rosemary jus

### ROAST LOIN OF PORK £9.99

Roasted loin of pork served with an apple & potato dauphinoise potato with a rich cider sauce

### CANTONESE BEEF SIZZLER £11.99

Strips of fillet beef marinated in a traditional Cantonese sauce served on a bed of onions & peppers presented on a skillet plate. This dish is served with rice

## Non Meat Lovers... Vegetarians

### WILD MUSHROOM RISOTTO (v) £9.95

A selection of cultivated wild mushrooms served with parmesan shavings served with garlic Ciabatta bread.

### TAGLIATELLE PASTA DISH (v) £9.95

Freshly cooked tagliatelle pasta tossed with sautéed mushrooms & broccoli florets finished with a rich stilton & white wine sauce

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## GOATS CHEESE TART (v)

£9.95

Goats cheese combined with fresh herbs then layered with cherry tomatoes presented on a puff pastry base based till golden and fluffy served with crunchy potato wedges and served with a choice or vegetables of the day or salad

All our pub classic dishes are homemade with fresh ingredients and herbs grown from our garden. All meals are served with the side orders as stated however if you would like an alternative side order please confirm this with your waiter or waitress.

*Please be advised carvery vegetables and certain roasted produce can be cooked in animal stocks to enhance flavours, please speak to the chefs if you opt for carvery vegetables with your meal if you are a vegetarian.*

## From Tide to Table

### NORTH ATLANTIC COD (JUMBO SIZE)

£10.99

Fresh North Atlantic cod lightly beer battered "seeing is believing" served with hand cut dusted Chips and a choice of peas and homemade tartare sauce or (creamy parsley sauce +£1.95)

### OVEN ROASTED SALMON SUPREME

£11.99

A succulent salmon supreme gently roasted until golden served with a crayfish and spring onion Cream sauce

### BREADED WHOLE TAIL SCAMPI

£7.99

Generous portion of whole tail scampi deep fried until golden accompanied with crushed minted peas and hand cut dusted chips and tartare sauce

### ROAST FILLET OF COD

£9.99

Oven roasted fillet of cod cooked with a prawn & herb crust finished off with a champagne cream sauce

*All fish stock purchased by our suppliers our regulated by the Marine Stewardship council.*

## Side Orders

CRUSTY BREAD & BUTTER

£1.20

SEASONED ONION RINGS

£1.50

CHUNKY CHIPS

£2.25

BABY NEW JERSEY POTATOES

£1.95

GARLIC SAUTÉED POTATOES

£2.25

GARLIC CIABATTA BREAD

£2.25

SIDE SALAD

£2.50

HOMEMADE COLESLAW & POTATO SALAD

£2.50

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## Wine Menu

175ml Glass £3.45 250ml Glass £4.50 House wine by the Bottle £12.95

### White Wines

Bin NO# 1



[CHARDONNAY SANTA CAROLINA](#) – Chile (Available by the glass House wine)

This model Chilean Chardonnay offers vibrant mix of apple and citrus fruits, all very pleasantly refreshing with a crisp finish

Bin NO# 2



[FLAGSTONE CHENIN BLANC](#) – South Africa (Available by the glass House wine)

Intriguing, floral nose of guava, orange zest and apple. The smooth, balanced palate offers honeydew melon with slices of paw paw, a touch of orange peel, and a sprinkle of cinnamon. The fruitiness is balanced by a creamy mouthfeel and a zesty crisp lingering finish

Bin NO# 3



[PINOT GRIGIO GIOTTA](#) – Italy (Available by the glass House wine)

A clear straw yellow colour, with tropical fruit and floral fragrances clean crisp and zingy texture, subtle fresh citrus flavours with excellent balance & elegance

Bottle £13.95

Bin NO# 4

[CALLIA RESERVADO TORRONTES SAN JUAN](#) - Argentina

Very delicate aromas of orange peel and jasmine typical of the Torrontes variety, mingled with an exotic nose turning it into a unique wine. An intense flavor, with the full expression of the Torrontes, and a citrus feel rendering a fresh feel, extending to the mouth the full exoticism perceived in the nose.

Bottle £15.95

Bin NO# 5

[FLAGSTONE WORD OF MOUTH VIOGNIER](#) – South Africa

In the glass, this wine is a brilliant white gold colour with aromas of water melon and peaches and a floral hint. Summer fruit aromas follow through on the palate with a hint of spiciness. Medium bodied with a fresh acidity and lingering after taste.

Bottle £18.95

Bin NO# 6

[NOBILO ICON SAUVIGNON BLANC](#) – New Zealand

Lively lemon-grass and herb notes on the nose. Really varietally typical Sauvignon Blanc showing pure citrus, gooseberry, nettle and herb. Palate is ripe and sweet fruited while remaining relatively dry.

Bottle £24.95

Bin NO# 7

[PETIT CHABLIS PAUL DELOUX](#) – France

An unashamedly un-oaked Chablis, A fine example of Chablis made entirely of the chardonnay grape. The driest white Burgundy, from the most northern sector of Burgundy. The wine is fermented and matured without oak to preserve the characteristic flinty style.

Bottle £25.95

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## Rose Wines

Bin NO# 8



[CABERNET SAUVIGNON ROSE SANTA CAROLINA](#) (Available by the glass House wine)

A slightly sweeter wine, bright pink with all the ripe, succulent fruit one would expect. Soft well rounded and oh so gluggable

Bin NO# 9



[VENDANGE, WHITE ZINFANDEL](#) - America (Available by the glass House wine)

A beautiful salmon pink, off dry rose with attractive strawberry aromas and a fresh acidity.

## Red Wines

Bin NO# 10



[FLAGSTONE LONGITUDE](#) – South Africa (Available by the glass House wine)

[TRY BLEND MALBEC, CABERNET SAUVIGNON & SHIRAZ](#)

A On the nose there is an explosion of plums and dark berries. Spicy undertones and hints of crushed cashew nuts and fresh mint gives this wine dimension. The palate is all about silky tannins and length. Bright flavours of plum and berries combined with the subtle tannins, makes this a smooth wine on the palate. It finishes with unexpected power and an explosion of chocolate that lingers.

Bin NO# 11



[MERLOT SANTA CAROLINA](#) – Chile (Available by the glass House wine)

The rounded, velvety feel of this popular wine laced with lashings of attractive blackberry and plum fruit character.

Bin NO# 12

[CALLIA RESERVADO MALBEC SAN JUAN](#) – Argentina

A Deep red and vivacious wine, with bright purplish tints. Aromas of wildberries, raspberries and cherries, melded with vanilla and chocolate notes contributed by oak. Persistent mouthfeel, supported by tannins that are firm and structured, yet sweet and pleasant.

Bottle £16.95

Bin NO# 13

[DON JACOBA CRIANZA TINTO RIOJA](#) - Spain

An impressive Rioja of excellent value. Deep rich in colour, aromas of ripe blackberries, leading to a medium bodied palate with flavours of vanilla and sweet fruit.

Bottle £21.95

Bin NO# 14

[GRENANCHE SHIRAZ HARDYS OOMOO MOURVEDRE](#) – Australia

A classic Australian blend of grape varieties. Appealing, easy drinking & excellent with food, with soft and silky texture. A splendid balance between black curranty fruit & peppery shiraz.

Bottle £23.95

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- Bin NO# 15 [NOBILO ICON PINOT NOIR](#) – New Zealand  
Deep Warm, rich and mouth filling, with excellent palate weight. Generous flavours of ripe blackberries, cherries and plums overlay a firm but silky smooth tannin structure, with earthy, cigar box and subtle toasty oak characters providing complex secondary flavours. The finish, long and persistent, is enhanced by appealing hints of spice.  
Bottle £24.95
- Bin NO# 16 [CHATEAUNEUF-DU-PAPE](#) - France  
[PRINCE LE PRINCE DU LOGIS, PIERRE DE LAVILLE](#)  
Pleasant violet dark hue. The nose shows great complexity with blackberries fruits and toasted aromas. The mouth starts with a dense and firm but very classic tannic structure that will require several years of patience. It still remains that this wine is very well-balanced and finishes on liquorice and smoky hints. A bottle built for aging  
Bottle £29.95
- ## Champagne
- Bin NO# 17 [CHAMPAGNE DRAPPIER, CARTE D'OR BRUT](#) – France  
From one of Reims oldest champagne houses, exceptional value, outstanding quality. A gutsy and characterful Pinot Noir dominated blend. Critics rate this amongst the best in the world!  
Bottle £32.95
- Bin NO# 18 [VEUVE CLIQUOT, VINTAGE RESERVE BRUT](#) – France  
Rich and dry with great depth of flavour from this famous Reims house. Blended from a high proportion of Pinot grapes and aged for a mature, rounded character  
Bottle £42.95
- Bin NO# 19 [ROSE VEUVE CLIQUOT, VINTAGE RESERVE BRUT](#) – France  
Rich and dry with great depth of flavour from this famous Reims house. Blended from a high proportion of Pinot grapes and aged for a mature, rounded character  
Bottle £59.95
- Bin NO# 20 [DOM PERIGNON](#) – France  
Complex, luxury Grand Cru champagne made only in the best years. Long and lingering on the palate with layers of yeasty, nutty flavours.  
Bottle £119.95

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## Desserts & Hot Beverages

All of our desserts are homemade by our chefs in house or specially selected from a reputable supplier. Some desserts contain nuts please check with your waiter or waitress when you order, table service is available for ordering desserts & hot beverages.

## Table service for drinks

If our floor team have time and on quieter periods we shall gladly provide drinks service to your table, we do not charge for service and the facility is available at the discretion of your waiter or waitress, please understand if we are busy and politely ask you to go to the bar we are not being rude as you will be providing yourself a quicker service. Many thanks for your understanding.

## How to Order

Please report to the reception desk or the bar on arrival and a member of our floor team will explain our dining procedures and allocate your party to a table. Please remember to order your food and drink at the bar and quote your table number when ordering all food and drink

## Setting up an account

You may wish to set up an account using your table number, we welcome anyone that wishes to set up an account, please note accounts can only be set up providing your table is ready on arrival, on busy periods you may join our paging system, if this the case we cannot create an account until your table is ready. (Please ensure you inform staff if your move tables or move to drinking tables as this will cause confusion)

## Quality of our Foods

We specialise in top quality Aberdeen Angus steak purchased direct from Millers Meats of Speyside in Scotland and all meats purchased have full traceability.

All dishes are homemade on our premises created by our chefs to their own recipes, we take pride in our foods and only use reputable suppliers the majority are local companies, and we guarantee that all produce on our carvery is 100% fresh. Healthy eating is becoming a priority and we want to give you the choice of healthier options on our menu and certain cooking methods

## Our Service to You

We aim to deliver top customer service for everyone and drinks service is available for people with disabilities. If you are not satisfied with our level of service or a member of our team we want to know about it. Please don't hesitate to ask for a key member of staff. We hope you leave our establishment satisfied with our service, food and atmosphere. That's what our industry is all about.

## Large Party Bookings & Corporate Events

Why not have a lovely day out at one of Bridgnorth's local attractions, Cliff Railway, Daniels Mill, Severn Valley Railway, Iron Bridge Etc. and finish off your afternoon at the Punchbowl with one of our mouth watering meals. We can cater up to 130 in our Ludlow Suite, please ask for an events manager for special package deals and tariffs for this year's programme of events. Our dedicated events managers can also discuss fabulous evening events and entertainment for any occasion.

## Reservations

Reservations can be booked at any time including weekends, we highly recommend bookings for parties of six or more, please note that confirmation in writing will be required for large parties and deposits may be required for large parties on premium calendar dates (I.e. Bank Holidays and Mothering Sunday etc) for parties that have specific requirements and tailor made menus.

We can cater for 25 people in our restaurant area any parties that exceed 25 people would be allocated to our Ludlow Suite if there is availability. For further information on large restaurant bookings or private dinner events in our Ludlow suite speak ask for an events manager who will be more than happy to help and quote prices accordingly.

## Important Information

We reserve all rights to alter prices on menus giving customers prior notice on our chalk boards. All dishes are subject to availability especially on busy periods. We shall endeavour to meet the requirements requested by all clientele and priority is given to those who are disabled. All promotional offers are subject to availability and offers are not available on premium calendar dates (I.e. Bank Holidays)

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## WINTER & EARLY SPRING 2012 MENU

### Homemade Key Lime Pie

Homemade key lime pie served with Chantilly Cream

### Homemade Fruit Crumble

Chefs homemade seasonal fruit crumble complimented with piping hot custard

### Homemade Profiteroles

Freshly made profiteroles filled with Chantilly Cream topped in a white & dark chocolate sauce

### Chefs Crème Brullee of the week

An all time classic made by our Chef's served with Chantilly Cream

### Homemade Cheesecake of the week

Back by popular demand homemade cheesecake served with Chantilly cream

### Homemade Baileys & White Chocolate Bread & Butter pudding

A traditional favourite layered bread & butter pudding served with piping hot custard

## All Desserts £4.75

### Cheese & Biscuit Board £6.95 (serves a minimum of two people, Not available on 3 course offer)

A fine selection of British & Continental cheeses served with homemade onion chutney, apples, celery, grapes, watercress and a selection of savoury biscuits

### Trio of Ice Cream (Chocolate, Vanilla & Strawberry) £2.95

## Hot Beverages

After much deliberation amongst all our staff that consume coffee by gallons per day we have sampled many brands of coffee and we now stock Hunters Signature (Arabica Beans) we are sure you will agree it's the best coffee money can buy in our opinion, and is rated one the best brands by the connoisseurs in the industry.

Americano Coffee	Freshly ground Italian Coffee and mint served with hot milk	£1.90
Cappuccino	Freshly ground Italian Cappuccino and mint	£1.95
Latte	Freshly ground Italian Latte served with a mint	£1.95
Espresso	Freshly ground Italian Espresso (very strong) served with a mint	£2.25
Floater Coffee	topped with fresh cream	£2.30
Liqueur Coffee	Jameson Irish, Martell Brandy, Calypso Tia Maria, Bailey	£4.00
Freshly Brewed Tea with mints		£1.50
Earl Grey Tea with mints		£1.65
Hot Chocolate		£2.30

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