

THE PUNCH BOWL

EAT, DRINK AND RELAX IN STYLE

Welcome to Ye Olde Punchbowl Inn Bridgnorth, we hope you enjoy our hospitality and fine homemade food 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 forty years of experience in the trade, was an instant success at the Plough as the carvery started to outgrow 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 two 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 Ye Olde Punchbowl Inn.

Adam, 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, Premium Spirits and cocktails.

That's Business
Cheers

Adam & Charlotte
Proprietor & General Manager

History of 'Ye Olde Punchbowl Inn'

Ye Olde Punchbowl Inn is over 700 years old and the actual date when the venue 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 building 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 locals to drink ale.

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It was renamed Ye Olde Punchbowl Inn in the middle of the 19th 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 has 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



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This is our slightly reduced all year menu during Covid-19. Our carvery is available daily

Please wear your mask when leaving your table, and at the carvery deck.
Table service is available for drinks, under government guidelines you cannot get served at the bars. we will call you to the carvery when available. If anyone suffers from food allergies, please speak to a team member of staff when ordering. Gluten Free carvery is available

BESPOKE ALL YEAR MENU

2 COURSE EVENING SPECIALS FROM ONLY £9.95

AVAILABLE TUESDAY TO THURSDAY
FRIDAY & SATURDAY £12.95
FROM 6.00PM TO 9.00PM

CHOOSE EITHER A STARTER OR A DESSERT WITH YOUR MAIN COURSE MEAL* OR CARVERY (*£3.75 SUPPLEMENT CHARGE ON MAIN DISHES FROM MENU (HIGHLIGHTED IN RED))

3 COURSE EVENING SPECIALS FROM ONLY £11.95

AVAILABLE TUESDAY TO THURSDAY
FRIDAY & SATURDAY £14.95
FROM 6.00PM TO 9.00PM

CHOOSE ANY STARTER, ANY MAIN DISH* FROM THIS MENU OR CARVERY (*£3.75 SUPPLEMENT CHARGE ON MAIN DISHES FROM MENU (HIGHLIGHTED IN RED))
CHOOSE ANY DESSERT FROM MENU WITH WAITING STAFF AFTER MAIN COURSE

To Start...

HOMEMADE SEASONAL SOUP (GF OPTION AVAILABLE)	£4.95
Seasonal soup served with rustic bread. <i>(Please ask the waiting staff for today's option)</i>	
BRIDGNORTH MUSHROOMS (V)	£5.50
Button mushrooms laced in a madeira sauce with a hint of chilli served on granary toast	
CHICKEN LIVER PATE	£5.95
Smooth pate served with red onion chutney and warm granary toast	
CRAYFISH AND ROCKETS COCKTAIL (GF OPTION AVAILABLE)	£5.95
Served with fiery salad dressing and granary bread	
BLACK PUDDING & APPLE STACK	£6.95
Double stacked black pudding served with bacon topped in a cheese sauce	
BAKED CAMEMBERT (V) (GF OPTION AVAILABLE) £1.00 supplement charge	£6.95
Oven baked camembert infused with garlic & rosemary served with rustic bread & Sticky onion jam	

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To Follow...

- BEEF LASAGNE** (allow at least 20minutes cooking time if you want an AGA style lasagne) **£9.95**
Homemade AGA™ baked lasagne, garlic bread, fat seasoned chips, dressed mini salad
- *PERI PERI BLACKENED CAJUN CHICKEN SIZZLER*** **£11.95**
Chicken strips marinated in a traditional blackened Cajun marinade served on bed of onions and bell peppers presented on a hot skillet plate. "sizzler style" and seasoned fat chips
- *SKIN ON BONE CHICKEN SUPREME*** (GF OPTION AVAILABLE) **£10.95**
Skin on bone chicken breast topped in a rich thyme and cream sauce served with buttered mash and seasonal vegetables
- BATTERED COD** **£10.95**
Hobson's beer battered cod, mushy peas, seasoned fat chips and homemade tartare sauce
- *PAN ROAST SALMON FILLET*** **£11.95**
Salmon fillet on roasted Mediterranean vegetables with rosemary potatoes and a crayfish prawn butter sauce.
- *GOURMET CHEESEBURGER*** **£10.95**
Quarter pound cheeseburger with red onion jam served with homemade coleslaw, Seasoned fat chips, onion rings and salad.
- RATATOUILLE BELL PEPPER (v)** (GF OPTION AVAILABLE) **£10.50**
Bell pepper stuffed with ratatouille and topped with mozzarella served with carvery vegetables (Vegan dish without mozzarella)
- *CAULIFLOWER AND CHICKPEA CHUTNEY ROULADE* (v) (n)** (GF OPTION AVAILABLE) **£10.95**
Light pinwheel style cauliflower pastry roulade filled chickpea pepper chutney
- PIE OF DAY** **£9.95**
Chefs select filling of the day, puff pastry lid, potato choice and seasonal vegetables

The Grill...

- *8-10oz SIRLOIN STEAK*** **£13.95**
Sirloin steak, fat chips, beer battered onion rings, slow dried tomato, flat mushroom
- *8-10oz TEXMEX STEAK*** **£16.95**
Rump steak, topped with homemade chilli con carne, fat chips, crispy onion salad and sour cream
- SAUCES** **£2.95**
PEPPERCORN | STICKY JACK DANIELS | BLUE CHEESE FONDUE

***Please note: Dishes highlighted with a star are subject to £3.75 supplement charge on two & three course offers.**

'Quintessentially a Nostalgic Carvery in every aspect'

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**'Nostalgia Inns are the proud innovators of the
'open kitchen Carvery'
That was launched 11th February 2014**

England's Official & First 'Live' AGA Carvery

We are proud to cook and prepare our Award Winning carvery using our state of the art 'Total Control' AGA cooker in the restaurant; this concept is so unique we are the first ever restaurant create this dining experience. This concept has benchmarked our carvery from any competitor and we are proud innovators of this concept.

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)

The Plough and Ye Olde Punchbowl are famously known for their superb carveries and over forty 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!

LUNCH: Monday - Saturday 12noon - 2.00pm
DINNER: Tuesday - Saturday 6.00pm - 9.00pm
SUNDAY: 12noon - 4.00pm



125ml Glass	Small	£3.95
175ml Glass	Medium	£4.65
175ml Glass	Medium	£5.95

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White Wines

Bin 1



The Citrus Tree Chardonnay - Australia

Bottle £13.95

(Also available by the glass)

A refreshing and crisp Chardonnay packed with grapefruit, lime and melon flavours, all bound in a zesty citrus balance which cuts through to the finish.

Bin 2



Bird Island Sauvignon Blanc - South Africa

Bottle £13.95

(Also available by the glass)

Intense notes of gooseberry, wet stone and minerals lead on the nose of this Sauvignon Blanc, with a palate characterised by lemon and green bell pepper notes following through.

Bin 3



Il Molo Pinot Grigio - Italy

Bottle £13.95

(Also available by the glass)

Straw in colour, with an intensely floral fragrance and a ripe green fruit character and aroma. Steely mineral tones balance the acidity and add a pleasingly dry crispness.

Bin 4

Maître D Med Dry White Wine - France

Bottle £16.95

The mix of sweetness and freshness gives a perfect balance to this wine which displays delightful aromas of tropical fruit.

Bin 5

Leduc Viognier – France

Bottle £18.95

A vibrant, luminous colour with green hues. On the nose, peach, apricot and almond aromas prevail with a refreshing yet fruity palate with a smooth and round finish.

Bin 6

Yealands Estate Sauvignon Blanc – New Zealand

Bottle £29.95

The L5 block is known for its intense mineral and herbal character. Pure, lifted flavours of wild thyme and citrus characterise the nose. The palate is rich and textured, defined by firm mineral flavours that give the wine exceptional length.

Bin 7

Chablis, Domaine Des Marronniers Bernard Legland – France **Bottle £28.95**

This brilliant medium bodied Chablis has pure aromas and flavours of green apples, lemons and limes, with just a whisper of stony minerality.

Rosé Wines

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Bin 8



Artesano Malbec Rose – Argentina

Bottle £13.95

(Also available by the glass)

A vibrant, deeply coloured rosado, with beautiful aromas of crushed raspberries and light summer fruits. The remarkable floral and fruity character is carried through to the palate.

Bin 9



Wine of USA, Roller Girl. White Zinfandel - America

Bottle £13.95

(Available by the glass House wine)

Fruity, fun and easy drinking wine that's fruity on the nose with intense strawberry and citrus notes. A light and refreshing White Zinfandel, with a smooth, sweet finish

Red Wines

Bin 10



The Citrus Tree Shiraz – Australia

Bottle £13.95

(Also available by the glass)

Deep and rich, the Citrus Tree Shiraz has intense aromas of red and black berries and a smooth, textured palate that drips with juicy dark fruit, hints of chocolate, and a lively overtone of spice.

Bin 11



Longue Roche Merlot Pays D'oc - France

Bottle £13.95

(Also available by the glass)

Soft and elegant red wine with ripe damson fruit character, subtle tannin and a long finish.

Enjoy on its own or with our infamous AGA carvery

Bin 12



Valdiviesco Cabernet Sauvignon – Chile

Bottle £13.95

(Also available by the glass)

Bursting with rich berry fruit aromas and sweet spices mingled in with coffee and vanilla notes full bodied with rounded structure

Bin 13

Homeward Bound Shiraz - Australia

Bottle £17.95

Brimming with aromas of crushed black cherries, this Shiraz is smooth and textured, with dark chocolate and lively spices bursting through on the palate.

Bin 14

Trapiche Melodias Malbec - Argentina

Bottle £18.95

AA robust, savoury wine accented by rich flavours of violets, plums and cherries. Subtle hints of vanilla add a refined sweetness on the finish.

Bin 15

Ramón Bilbao Rioja Crianza – Spain

Bottle £21.95

A youthful, ruby-red wine. Blackcurrants and hints of blackberry yoghurt display on the nose, with spicy nuances of cumin, vanilla and cinnamon emerging on the palate.

Bin 16

MadFish Pinot Noir – New Zealand

Bottle £29.95

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A bouquet of damask rose, cherry and spice. Vibrant and succulent cherry fruit with underlying savoury mushroom notes fill the palate. This wine has a silky texture, a fine thread of acidity and soft mouth filling tannins.

Bin 17 **Vieux Chevalier Châteauneuf-Du-Pape** - France **Bottle £29.95**

This deep red coloured wine is complex and elegant with aromas of red currants, red cherries, black cherries with spicy overtones such as lavender, thyme and rosemary.

Sparkling Wines & Champagnes

Bin 18 **Tosti Prosecco** – Italy **Bottle £19.95**
(Also available by the individual 200ml bottle) **Baby Bottle £7.95**
A crisp green apple and pear aromas and flavours. On the palate, the fresh fruit flavours are lively and balanced with a hint of honey finishing with a touch of sweetness.

Bin 19 **Brut Baron De Marck NV** – France **Bottle £29.95**
A pure, soft Champagne with a stylish character. Its fruit is fresh and appealing, bursting with apples and lemons. An uplifting note of freshly baked brioche adds complexity and class to an elegantly balanced palate.

Bin 20 **CHAMPAGNE VEUVE CLICQUOT, BRUT** - France **Bottle £49.95**
Made from Pinot Noir and Pinot Meunier with approximately one third Chardonnay, this fine Champagne displays raisins, vanilla and brioche together with toasty aromas from ageing in bottle. A beautiful balance between power and finesse.

Bin 21 **CHAMPAGNE VEUVE CLICQUOT, ROSÉ** - France **Bottle £65.95**
Deeply coloured, with a complex, refined fragrance combined with great structure and a remarkably long finish.

Bin 22 **MOËT ET CHANDON , DOM PERIGNON** – France **Bottle £149.95**
A full flavoured, fine and precise Champagne with notes of toast, soft peach, a hint of liquorice and an opulent palate with a refined, silky finish

Desserts & Hot Beverages

All of our desserts are homemade by our chef's 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.

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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 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 you move tables or move to drinking tables as this will cause confusion)

Allergens & Food Intolerances

please inform a member of staff if you suffer from any allergies for advice on any dishes we prepare as dishes may contain allergens that could affect you, please ask for ingredients data, or if you have other dietary matters that need our attention. If in doubt check it out!

Quality of our Foods

We specialise in top quality Aberdeen Angus steak purchased direct from our reputable suppliers and all meats purchased have full traceability. We avoid use of Halal and Kosher meat supplies whenever possible, our choice is not intended to be controversial. 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.

The AGA & Nostalgia Inns Carvery

The 'AGA' its name and logos are official trademarks of the AGA Rangemaster group. Nostalgia Inns are approved AGA ambassadors of the group and cook our carvery using their equipment. AGA are not responsible for quality and the operation of our carvery, both companies are affiliated with mutual terms on the concept. For further information of AGA please see a member of staff who can assist with your enquiry and take some details to advise you on the benefits of owning an AGA or even updating your existing AGA.

We are passionate about our cooking and this is why we use in our opinion the best oven in the world!

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 or by email 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. We reserve the right to allocate reservations in either our Ludlow suite or restaurant.

Important Information

We reserve all rights to alter prices on menus giving customers prior notice on our in house projector screens. 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, by offering more accessible tables nearer services and entrance. All promotional offers are subject to availability and offers are not available on premium calendar dates (I.e. Bank Holidays, Good Friday, Christmas season & Holidays Etc.)

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