

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, all locally sourced 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 fifty years of experience in the trade, was an instant success. As the carvery started to outgrow the pub, we made vast modifications to the site, doubling 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 six hundred 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 is 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 the staff will be pleased to greet old and new friends and have the pleasure of supplying them with our fine selection of Beers, Real Ales, 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 with the actual date of its' construction unknown. It was originally a hundred house and was first licensed as a pub in 1740 with the central part of the building serving as the pub itself. The present lounge area was one of three farm buildings farm that were part of the pub, the cellar and accommodation rooms were also outbuildings as part of the farm, and in 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 us below the hundred house, and the beer was transported in porcelain jugs from the barrel to the bar for patrons to quench their thirst.

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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 as part of the civil war in 1646, many of Oliver Cromwell's troops billeted at the Punchbowl. We were one of the few buildings that survived when the Royal troops, also known as the 'Cavaliers', set fire to all the buildings in high town. St Leonard's church was also destroyed then rebuilt after the fire.

In 2015 the venue doubled in size, creating magnificent gardens with the introduction of marriages to take place on the premises. We wanted to capture the stunning countryside views and share them with everyone who visits us.

Many people question the fact of whether the Punchbowl Inn is haunted. Well in our opinion it is haunted, as many staff including Adam himself have witnessed strange supernatural events from screaming noises, to ghostly visions both on and off camera. There are supposedly two resident ghosts which even some customers have sensed whilst dining. Our first resident ghost is believed to be a man named Harold who 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, his only companion being his dog. It is believed that Harold was married but through his own torment he took his wife's life and the life of a little girl called Jesse.

Our second resident ghost is believed to be Jesse herself, who walks around the Punchbowl crying, a sad lost soul. Many people, including several staff have heard Jesse crying and Jake, Adam's eldest Son, used to talk to Jesse when he was just two years old. According to several mediums, it is believed that Jesse died an unpleasant death at Harold's hands at the Punchbowl and fears him. Perhaps crying out 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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Table service is available to order all food and drink. Alternatively, you may order at the bar on busy periods and leave the rest to us. If anyone suffers from food allergies, please speak to a staff member when ordering. Gluten Free carvery is available on request. Please order vegetarian dishes prior to heading towards the carvery.

BESPOKE SPRING & SUMMER MENU 2023

2 COURSE EVENING SPECIALS FROM ONLY £12.95

AVAILABLE TUESDAY TO THURSDAY
FRIDAY & SATURDAY £14.95
FROM 5.30PM TO 8.00PM

Prices based on having carvery as your main course, if choosing from the main menu a **£4.95 supplement** charge will apply.

3 COURSE EVENING SPECIALS FROM ONLY £14.95

AVAILABLE TUESDAY TO THURSDAY
FRIDAY & SATURDAY £17.95
FROM 6.00PM TO 8.30PM

Prices based on having carvery as your main course if choosing from the main menu a **£4.95 supplement** charge will apply.

To Start...

- | | |
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| HOMEMADE SEASONAL SOUP (GF OPTION AVAILABLE)
Seasonal soup served with rustic bread (<i>Please ask the waiting staff for today's option</i>). | £6.95 |
| BRIDGNORTH MUSHROOMS (v)
Button mushrooms laced in a madeira sauce with a hint of chilli served on warm toast. | £6.95 |
| CHICKEN LIVER PATE (GF OPTION AVAILABLE)
Smooth pate served with red onion chutney and warm toast. | £7.95 |
| CHICKEN & BACON PANCAKE
Chicken & bacon strips cooked in a creamy white wine sauce wrapped in a savoury pancake
Topped with a rich cheese sauce. | £7.95 |
| SMOKED SALMON & CAPER SALAD
Smoke salmon and caper salad finished with a black pepper & crème fraiche dressing. | £8.95 |
| BAKED SAINT MARCELLIN (v) (GF OPTION AVAILABLE) £1 SUPPLEMENT ON 2/3 COURSE OFFER
Breaded Saint Marcellin cheese served with a crisp salad & sweet cherry tomato chutney. | £9.95 |

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All dishes are subject to availability, and we reserve the right to withdraw the main menu and only offer the carvery if we have a very large function taking place. If we still allow main menu options, please expect delays. We believe honesty is the best policy and continue despite not having a full team, we are subjected to these restrictions. Thank you for understanding, it's tough for our industry at present and we are trying our very best.

To Follow...

BEEF LASAGNE (allow at least 20minutes cooking time if you want an AGA style lasagne) **£13.95**
Homemade AGA™ baked lasagne, garlic bread, chunky seasoned chips & dressed mini salad.

CHICKEN SALAD **£14.95**
Chicken supreme infused in a tikka and yoghurt marinade, oven baked and served with seasoned fries and side salad.

BATTERED COD **£15.95**
beer battered cod, mushy peas, seasoned fat chips and homemade tartare sauce.
(May contain pin bones)

HOMEMADE SPICED CHICKEN BURGER **£14.95**
Spiced chicken burger finished with smoked back bacon, Mexican cheese, baby gem lettuce and Tomato, served on a brioche bun and accompanied by seasoned fries and homemade coleslaw.

GOURMET CHESSEBURGER (ADD BACON £1.00 SUPPLEMENT) **£15.95**
Homemade gourmet cheeseburger, served with onion rings, French fries, coleslaw & a crisp side salad. accompanied by a red onion jam chutney.

HOMEMADE STROGANOFF **£14.95**
Pork & mushroom stroganoff served on rice noodles

SALMON SUPREME **£16.95**
Oven baked salmon supreme served on a bed of Mediterranean roasted vegetable cous cous with a cherry tomato, red onion and chilli salsa & basil pesto

CAULIFLOWER AND CHICKPEA CHUTNEY ROULADE (ve) (n) (gf) **£13.95**
Light pinwheel style cauliflower pastry roulade, filled with a chickpea and pepper chutney served with carvery vegetables or chips, salad and coleslaw

SWEET POTATO & RED ONION MARMALADE TART (ve) (n) (gf) **£14.95**
Shortcrust pastry tart filled with sweet potato and spinach, topped with a red onion marmalade and sunflower and pumpkin seeds, served with Carvery vegetables or chips, salad & coleslaw

***Please note: ALL dishes from the menu are subject to £4.95 supplement charge on two & three course offers on any evening**

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The Grill...

8-10oz SIRLOIN STEAK* **£20.95**
Sirloin steak, cooked to your liking and served with fat chips, beer battered onion rings, slow dried tomato, flat mushroom & salad

8-10oz RUMP STEAK* **£19.95**
Rump steak, cooked to your liking and served with fat chips, beer battered onion rings, slow dried tomato, flat mushroom & salad

Upgrade your steak to a Tex Mex? Add Chilli for £2.00 supplement to either steak.

Side Orders...

SAUCES **£3.95**
PEPPERCORN | DIANE | STILTON AND MUSHROOM

BATTERED ONION RINGS **£4.95**

SAUTEED GARLIC MUSHROOMS **£4.95**

GARLIC BREAD **£4.95**

CHEESY GARLIC BREAD **£5.50**

HOMEMADE COLESLAW OR POTATO SALAD **£4.95**

SEASONED CHUNKY CHIPS OR SKIN ON FRIES **£4.95**

Little Ones Menu...

Available for children 10 & under

CHICKEN NUGGETS **£8.50**

FISH FINGERS **£8.50**

MACARONI CHEESE WITH GARLIC BREAD **£8.95**

SPAGHETTI BOLOGNAISE WITH GARLIC BREAD **£8.95**

CHILDRENS CARVERY **£8.50**

**(All children's meals are served with chips and peas)
(or carvery vegetables)**

BEN & JERRY'S ICECREAM POT **£3.95**
Strawberry Cheesecake | Vanilla | Chocolate Fudge Brownie | Cookie Dough

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'Quintessentially a Nostalgic Carvery in every aspect'
Nostalgia Inns are the proud innovators of the
'Open kitchen Carvery'
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 fifty years as a family in the trade we know a little on how to prepare a good traditional roast and can cater for over one thousand people every Sunday between both our pubs and we are proud to say we are England's number one carvery!

LUNCH: Monday - Saturday 12noon – 1.45pm

DINNER: Tuesday -Thursday 5.30pm - 7.30pm
Friday & Saturday 6.00pm - 8.00pm

SUNDAY: 12noon - 4.00pm



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.

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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 Ye Olde Punchbowl Inn 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. Only registered guide Dogs are allowed in our venue due to the open kitchen operation; this is advised by the local Environment health. Therefore, without prejudice no other animal is allowed inside contrary opinion or health condition. (All animal pets are welcome in gardens subject to no event taking place that's paid exclusivity). 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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