



Welcome to The Punch Bowl Inn, a treasured part of Bridgnorth's rich history and a true example of traditional English hospitality. With origins dating back over 700 years, this building is far more than a pub, it's a living piece of Shropshire heritage.

Originally a hundred house, the site once played a role in local administration before becoming a licensed public house in 1740. Since then, it has served generations of locals, travellers, and visitors alike, offering rest, refreshment, and warmth at the heart of the community. The central part of the building was the original pub, while the lounge area was once part of a small farm one of three buildings that made up a working farmstead on this land.

In the early 1900s, the various buildings were structurally connected to form the larger inn you see today. Remarkably, despite several renovations, the Punch Bowl still retains much of its original character, from rustic beams to original cellar structures. In fact, until the 1960s, there were no bar pumps on the counter's beer was drawn from barrels in the cellar (which lay beneath the old hundred house across the road) and transported in porcelain jugs to the bar.

Today, under the care of The Bridgnorth Pub Company, The Punch Bowl Inn has been thoughtfully restored and revitalised. Our aim is to bring back everything that makes a British pub special, homemade, traditional food, a friendly welcome, and a setting that feels like home all wrapped in the charm of an historic inn.

At the heart of our menu lies our award-winning carvery, lovingly prepared each day using the best locally sourced meats and seasonal produce. Whether it's a Sunday roast with the family, a midweek meal, or a hearty lunch, we take pride in serving generous, comforting dishes in a relaxed and welcoming environment.

Whether you're here for a pint, a meal with friends, or simply to soak in the atmosphere of a truly historic setting, we're proud to welcome you to a pub with a story worth sharing and a future just as exciting.

Thank you for visiting.

The Bridgnorth Pub Company



Table service for parties of 8 and below is available for ordering food and drinks. For larger parties and those paying separately we ask that you order all food and drink from the bar. At busier periods it may be quicker to order food and drinks from the bar or you can patiently wait for our staff to get to you

Please inform our staff of any **allergies** when ordering food and drinks and please pre order any **vegetarian** or **vegan** options before heading to the carvery

2 Course Carvery Specials

£14.95

Choose any starter or dessert with your carvery OR choose a **main course from the menu** for a **supplement** charge of £3.95

3 Course Carvery Specials

£17.95

Choose any starter or dessert with your carvery OR choose a **main course from the menu** for a **supplement** charge of £3.95



Starters

Soup - £5.95

Homemade soup of the day served piping hot with a crusty bread roll

Pate- £6.95

Chicken liver pate served with warm toast and a red onion jam

Chicken and Bacon Pancake- £7.95

Chicken & Bacon strips Cooked in a creamy white wine sauce wrapped in pancake topped with cheese sauce

Garlic & Rosemary deep fried Brie - £6.95

Garlic and rosemary breaded brie deep fried and served with a cranberry dipping sauce

Mini Cod Goujons- £7.95

Small, battered cod pieces lightly fried, served with a tartar sauce dip and side salad

Bridgnorth Mushrooms- £7.95

button mushrooms laced in a white wine, garlic and cream sauce with a hint of chilli served on top of warm toast



Mains

Carvery - £11.95

Traditional carvery with a choice of locally sourced, slow-roasted meats, seasonal vegetables, crispy roast potatoes, Yorkshire puddings & rich homemade gravy.

Hobsons Beer-Battered Cod- £17.95

Fresh cod in a light Hobsons beer batter, served with chunky chips and your choice of garden or mushy peas.

8oz Sirloin Steak- £18.95

(£5 supplement on 2/3 course offer)

Prime 8oz sirloin steak, cooked to your liking, served with chunky chips, a grilled flat mushroom, and vine-ripened tomatoes and side salad

Homemade Beef Lasagne- £14.95

Traditional oven-baked lasagne made with rich beef ragu and creamy béchamel, served with a side salad and chunky chips

Chicken Or Beef Hash Brown Burger- £16.95

Choose from either a Battered chicken breast or a Beef Burger in a bun topped with a hashbrown and melted cheese, served with fries, crispy onion rings & a fresh side salad.

Pan Seared Cajun Chicken- £17.95

Cajun-spiced chicken breast, pan-seared and served on a bed of sweet potato mash, topped with a vibrant chilli & mango salsa.

Thai Green King Prawn Curry- £17.95

Succulent king prawns cooked in a fragrant Thai green curry sauce with coconut milk, lemongrass, and lime leaf. Served with basmati rice and warm naan bread.



Sides

Chunky Chips or Fries -£3.95

Crispy on the outside, fluffy on the inside choose from classic fries or thick-cut chunky chips.

Battered Onion Rings-£4.95

Golden, crispy onion rings in a light batter perfect for sharing or as a side.

Coleslaw or Potato Salad- £3.95

Choose from creamy homemade coleslaw or our classic potato salad, made with herbs and a mayo dressing.

Garlic Bread - £4.95

Oven-baked slices of baguette brushed with garlic and herb butter warm and full of flavour.

Sauces- £3.95

Rich and indulgent sauces to accompany your steak or main dish:
Peppercorn, Diane, Stilton & Mushroom or Jack Daniels

Kids

Carvery- £9.95

A smaller portion of our traditional carvery with a choice of roast meats, seasonal vegetables, roast potatoes, and Yorkshire pudding.

Pizza- £9.95

Mini cheese and tomato pizza with a crispy base served with chips a classic favourite.

Chicken Nuggets- £9.95

Golden breaded chicken nuggets, served with chips and of peas

Fish Fingers- £9.95

Crispy cod fish fingers served with chips and peas

Mac & Cheese- £9.95

Creamy macaroni pasta in a rich cheese sauce with a side of garlic bread

Spaghetti Bolognese- £9.95

Spaghetti topped with a mild beef Bolognese sauce & a side of garlic bread.

Sausage & Chips- £9.95

Succulent pork sausages served with chunky chips and baked beans.



Desserts

Warm Chocolate Brownie- £6.95

Rich, fudgy chocolate brownie served with warm chocolate sauce and creamy soft-serve vanilla ice cream.

Crème Brûlée- £6.95

A smooth and creamy baked custard with a crisp caramelised sugar top, served with a buttery shortbread biscuit. *Ask for today's flavour.*

Cheesecake of the Day- £6.95

Our indulgent cheesecake served with a decorative chocolate shard. *Please ask for today's flavour.*

Crumble- £6.95

Classic crumble served piping hot with traditional custard. *Ask your waiting staff for today's flavour.*

Zesty Lemon Tart- £6.95

Tangy lemon tart with a crisp pastry base, served with raspberry coulis and a scoop of raspberry sorbet.

Bread & Butter Pudding- £6.95

A comforting classic, served warm with custard. *Ask if today's is our boozy Baileys version!*

Soft-Serve Ice Cream- £6.95

Smooth vanilla soft serve with your choice of sweet toppings — a nostalgic treat to finish your meal.

Hot Drinks

Espresso- £3.95

A bold, concentrated shot of rich coffee with a smooth crema on top. The pure essence of the bean — strong, aromatic, and satisfying.

Latte- £3.95

A silky blend of espresso and steamed milk, topped with a light layer of foam. Smooth and mellow, perfect for a gentle caffeine fix.

Cappuccino- £3.85

Equal parts espresso, steamed milk, and velvety foam. A classic with a rich flavour and a luxuriously airy finish.

Flat White- £3.65

Creamy and bold, with a stronger coffee kick than a latte.

Hot Chocolate- £3.95

Decadent, rich cocoa blended with steamed milk and topped with frothy foam. A cozy, chocolatey indulgence for any time of day.



Vegan Friendly Menu

Plant Based Chestnut & Seed Roast

A vegan roast portion with chestnuts, pumpkin & sunflower seeds, bulgur wheat, carrots, onion & herbs

Sweet Potato & Red Onion Marmalade Seeded Tart

A vegan and gluten free shortcrust pastry tart filled with sweet potato and spinach, topped with a red onion marmalade and sunflower and pumpkin seeds

Stuffed Bell Pepper with Mediterranean Vegetables

whole bell pepper roasted & filled with Mediterranean vegetables in a tomato sauce, Finished with a topping of melted vegan-friendly cheese for a, plant-based twist.

Vegan Sausage & Mash with Onion Gravy

Hearty plant-based sausages served over a bed of creamy mashed potatoes made with dairy-free butter and seasoned to perfection. Topped with a rich, slow-cooked caramelised onion gravy for a comforting, homestyle classic — 100% vegan and full of flavour.

Vegan Cottage Pie

A plant-based twist on a British classic — savoury vegan Quorn mince cooked with carrots, peas, and onions in a rich, herb-infused gravy. Topped with a generous layer of creamy mashed potatoes and baked until golden and bubbling. Hearty, wholesome, and completely vegan.

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Vegan Belgian Waffle & Vanilla Ice Cream

A golden, crisp-on-the-outside, fluffy-on-the-inside Belgian waffle, freshly made and 100% plant-based. Served warm with a scoop of smooth vegan vanilla ice cream — the perfect balance of hot and cold, crunchy and creamy. A sweet treat that's indulgent yet entirely dairy-free.

Raspberry Frangipane Tart

Gluten free pastry base filled with raspberry & apple jam, almond frangipane & topped with raspberries & almond flakes

Chocolate truffle torte

Gluten free & vegan dessert with a chocolate biscuit base topped with Belgian chocolate truffle mousse