

# STARTERS

## *Soup of the Day*

Freshly prepared homemade soup, served piping hot with a warm crusty roll and salted butter. Simple, seasonal and comforting. **Gluten free option available**

£5.25

## *Buffalo Chicken Wings*

Crisp chicken wings coated in a rich buffalo sauce, finished with cultured cream and pickled red onion for balance. Bold, satisfying and full of flavour. **Gluten free option available**

£6.95

(£1 supplement on two/three course deal)

## *Crispy Beef Bao Bun*

Soft steamed bao filled with crispy beef, glazed with honey and soy, and finished with fresh Asian garnish. A perfect blend of sweet and savoury.

£5.95

## *(VE) The Punch Bowl Mushrooms*

Mushrooms gently cooked in white wine and parsley cream, served with a garlic croute. A house favourite with depth and richness. **Gluten free option available**

£6.50

## *Lemon & Herb King Prawns*

King prawns sautéed in lemon, paprika and coriander oil, served with a warm crusty roll and butter to soak up the sauce. Fresh, vibrant and indulgent. **Gluten Free Available**

£7.25

(£1 supplement on two/three course deal)

# SIDES

## *Chunky Chips*

Thick-cut, triple-cooked chips with a golden crunch and cloud-soft centre. Proper pub chips done right.

£3.95 Add mature cheddar for £1.50

## *Skin-On Fries*

Crisp, rustic skin-on fries with just the right amount of seasoning. Simple, addictive, and made for dipping.

£3.95 Add mature cheddar for £1.50

## *Garlic Ciabatta*

Toasted artisan ciabatta drenched in whipped garlic butter, charred at the edges for that perfect bite.

£4.50 Add mature cheddar for £1.50

## *Pigs in Blankets*

six Juicy pork sausages wrapped in smoky streaky bacon, roasted until sticky and crisp. The side everyone fights over.

£4.95

## *Onion Rings*

Hand-cut onions in a light, crunchy batter, fried golden and served stacked high. Proper pub indulgence.

£4.50

# MAINS

## *Our Award Winning Carvery*

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

Gluten free option available

£14.95

## *Hobsons Beer-Battered Fish & Chips*

Fresh fish in crisp Hobsons beer batter, served with thick-cut chunky chips, minted marrow fat peas and tartare sauce, finished with lemon. A true pub classic, done properly.

£16.95

## *Steak Burger*

Two prime 4oz steak burgers topped with bacon jam and melted Monterey Jack, finished with gem lettuce, beef tomato and red onion in a toasted brioche bun. Rich, indulgent and full of flavour. Served with skin on fries

£18.95

## *Homemade Faggots*

Tender pork faggots served on creamy mashed potato with rich onion gravy and marrowfat peas. A traditional favourite, hearty and comforting.

£15.95

## *Chorizo, Courgette & Butter Bean Pie (VE)*

A rustic vegan pie filled with chorizo, courgette and butter beans, served with crisp Hasselback potatoes and charred tender stem broccoli. Wholesome with a modern twist.

£16.75

## *Katsu Chicken*

Crisp katsu chicken with aromatic curry sauce, served with braised coconut rice, grilled pak choi. Fragrant and satisfying.

£16.75

### **Ordering Information**

We're pleased to offer table service for parties of up to 8 guests. For larger groups or separate bills, we kindly ask that food and drinks are ordered at the bar. During busier times, ordering at the bar may be quicker otherwise, please relax and our team will be with you as soon as possible.

Please let us know about any allergies when ordering. If you're enjoying our carvery, we kindly ask that **vegetarian and vegan** options are pre-ordered before heading up.

Although great care is taken we cannot guarantee cross contamination.



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.



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