

THE  
**OAK**  
**ROOM**  
COUNTRY  
DINING

AT THE PUNCH BOWL INN  
EDMUNDBYERS

## Starters

Soup	£4.95
Deep fried breaded camembert with redcurrant sauce	£5.25
Garlic and stilton mushrooms	£5.50
Homemade smooth chicken liver pate	£5.50
Battered local deep fried black pudding with peppercorn sauce	£5.75
Lamb koftas with coriander chutney	£5.95
Thai fishcakes with sweet chilli dressing	£5.95
Gravadlax with lemon and dill mayonnaise	£6.50

Served with white and wholemeal baguette

## Winter Warmers

<b>Provençal Vegetable and Bean Casserole</b> served with crusty bread	£9.25
<b>Marseille Style Fish Stew</b> served with crusty bread	£10.25
<b>Mediterranean Lamb</b> served with cous cous	£10.50
<b>Beef Bourguignon</b> served with saffron rice	£10.75

## Specials

Please check the blackboards for our daily specials.

## Mains

<b>Four Cheese Pie</b> with chips and garden peas or potatoes and vegetables with a creamy nettle cheese sauce (v) <i>Recommended Wine: Ponte Pinot Grigio Rosato (Bin 26)</i>	£8.95
<b>Home Cooked Honey Roast Ham</b> with double egg and chips <i>Recommended Wine: Château de l'Abbaye Fleurie (Bin 21)</i>	£9.25
<b>Tagliatelle Pasta</b> with wild mushroom, stilton and walnut sauce (v) <i>Recommended Wine: Gavi Terre del Barolo (Bin 7)</i>	£9.25
<b>Malaysian Pork Meatballs</b> in red Massaman sauce with basmati rice <i>Recommended Wine: Peter &amp; Peter Zeller Riesling Feinherb (Bin 6)</i>	£9.75
<b>Handmade 'Beefy' Burger</b> with BBQ sauce served on a focaccia bun with chips and side salad <i>Recommended Wine: Marques de Alfamen Garnacha Syrah (Bin 15)</i>	£9.75
<b>Mince and Herb Dumplings</b> with winter vegetables <i>Recommended Wine: Finca de Oro Rioja (Bin 17)</i>	£10.25
<b>Wholetail Breaded Scampi</b> with chips and garden peas <i>Recommended Wine: Pinot Grigio Ponte di Piave (Bin 4)</i>	£10.50
<b>Oven Roast Chicken Breast</b> with potatoes and vegetables and a choice of nettle cheese or peppercorn sauce <i>Recommended Wine: Cune Monopole Rioja Blanco (Bin 8)</i>	£10.95
<b>Chef's Signature Steak and Ale Pie</b> with handcut chips and garden peas <i>Recommended Wine: Andean Vineyards Malbec, Mendoza (Bin 19)</i>	£11.25
<b>Seasonal Game Pie</b> with handcut chips and peas <i>Recommended Wine: Calíterra Carmenère Reserva (Bin 18)</i>	£11.25
<b>Beer Battered Deep Fried Haddock</b> with chips and mushy peas <i>Recommended Wine: Tyrrell's Old Winery Semillon (Bin 10)</i>	£11.25
<b>Slow Cooked Belly Pork</b> with black pudding stuffing, potatoes, vegetables and cider sauce <i>Recommended Wine: Cycles Gladiator Zinfandel (Bin 22)</i>	£11.95
<b>Teriyaki Salmon</b> served with egg noodles, bamboo shoots, broccoli and spring onion <i>Recommended Wine: Chablis, J Moreau et Fils (Bin 12)</i>	£12.75
<b>8oz Sirloin Steak</b> with hand cut chips, mushrooms, onion rings and oven roast cherry tomatoes <i>Recommended Wine: Malvasia Nera Masseria Pietrosa (Bin 20)</i>	£16.95

A warm welcome to The Oak Room.

As all of our food is cooked fresh to order there may be some delays at peak times. We appreciate your patience at such times and will always serve you as quickly as possible.

## Desserts

Ask us about our delicious homemade desserts.

## Extras

Pepper / Diane Sauce	£2.00
Extra Chips, Vegetables or Onion Rings	£2.25
Hand Cut Chips	£2.95

## White

Bin	75cl
<b>1 Invenio Sauvignon Blanc</b>	<b>£14.00</b>
<i>Chile</i> Fresh, dry white, with hints of guava and tropical fruits 175ml - £3.50 250ml - £4.75	
<b>2 Millstream Chenin Blanc</b>	<b>£14.00</b>
<i>South Africa</i> Light and fresh with an attractive quince and pear character 175ml - £3.50 250ml - £4.75	
<b>3 Marques de Alfamen Chardonnay/Macabeo</b>	<b>£14.00</b>
<i>Spain</i> Fresh, light white with lots of juicy melon and pineapple fruit 175ml - £3.50 250ml - £4.75	
<b>4 Pinot Grigio Ponte di Piave</b>	<b>£15.50</b>
<i>Italy</i> Very light and neutral, revealing just a hint of green fruit 175ml - £4.00 250ml - £5.35	
<b>5 Las Ondas Viognier Reserva</b>	<b>£16.95</b>
<i>Chile</i> A delicate and scented Viognier that is dry, mid-bodied and crisp on the palate 175ml - £4.25 250ml - £5.75	
<b>6 Peter &amp; Peter Zeller Riesling Feinherb</b>	<b>£17.95</b>
<i>Germany</i> Pure, youthful and citrusy on the nose with a refreshing palate that is just off-dry 175ml - £4.50 250ml - £6.35	
<b>7 Gavi Terre del Barolo</b>	<b>£19.95</b>
<i>Italy</i> Crisp, dry white, long and elegant with a nutty finish	
<b>8 Cune Monopole Rioja Blanco</b>	<b>£21.50</b>
<i>Spain</i> A crisp zesty dry white wine that is light-bodied and underpinned by lemony fruit	
<b>9 Esk Valley Sauvignon Blanc</b>	<b>£23.95</b>
<i>New Zealand</i> An intensely aromatic wine bursting with ripe passion fruit and citrus flavours. Full-bodied with crisp finish from the Marlborough region	
<b>10 Tyrrell's Old Winery Semillon</b>	<b>£25.00</b>
<i>Australia</i> Crisp, light-bodied and dry with aromas of honey, toast and hazelnut	
<b>11 Sancerre, Les Pierres Blanches Bougrier</b>	<b>£28.00</b>
<i>France</i> A well structured dry white wine, with a stony, leafy, green fruit aroma	
<b>12 Chablis, J Moreau et Fils</b>	<b>£30.00</b>
<i>France</i> Steely and dry with a hint of green in the colour. Like all fine Chablis the fruit is balanced by crisp acidity	

## Red

Bin	75cl
<b>13 Invenio Merlot</b>	<b>£14.00</b>
<i>France</i> Deep ruby colour, with perfumed red fruit character 175ml - £3.50 250ml - £4.75	
<b>14 Las Ondas Cabernet Sauvignon</b>	<b>£14.00</b>
<i>Chile</i> Ripe black fruits and oak make up the aroma of this mid-bodied red wine 175ml - £3.50 250ml - £4.75	
<b>15 Marques de Alfamen Garnacha Syrah</b>	<b>£14.00</b>
<i>Spain</i> Juicy mid-bodied red packed with dark berry fruit 175ml - £3.50 250ml - £4.75	
<b>16 Millstream Pinotage</b>	<b>£15.50</b>
<i>South Africa</i> This Pinotage has the characteristic jammy and smokey flavours of the Cape's signature black grape variety 175ml - £4.00 250ml - £5.50	
<b>17 Finca de Oro Rioja</b>	<b>£16.95</b>
<i>Spain</i> A surprisingly refined and complex mid-bodied red, showing dark fruit, spice and oak aromas 175ml - £4.25 250ml - £5.75	
<b>18 Caliterra Carmenère Reserva</b>	<b>£18.50</b>
<i>Chile</i> Sappy and herbal notes dominate this wine on the nose and palate 175ml - £4.50 250ml - £6.35	
<b>19 Andean Vineyards Malbec, Mendoza</b>	<b>£20.00</b>
<i>Argentina</i> A mid-bodied and warming red wine that has a good attack of damson and spice aromas	
<b>20 Malvasia Nera Masseria Pietrosa</b>	<b>£22.00</b>
<i>Italy</i> A mid-bodied red that has a good attack of jammy fruit and oak	
<b>21 Château de l'Abbaye Fleurie</b>	<b>£24.00</b>
<i>France</i> A lightish-bodied and delicately tannic red that has just a touch of dark fruit	
<b>22 Cycles Gladiator Zinfandel</b>	<b>£26.00</b>
<i>USA</i> A mid-full bodied red that shows plenty of raspberry, red plum and spice aromas	
<b>23 Waipara Hills Pinot Noir</b>	<b>£28.00</b>
<i>New Zealand</i> A good intensity of red berry fruit with a smooth mid-light bodied palate	
<b>24 Fortin Plaisance St Emilion</b>	<b>£30.00</b>
<i>France</i> Dark berry fruit and a touch of oak are followed by a mid-bodied palate	

## Rosé Wine

Bin	75cl
<b>25 Jack &amp; Gina Zinfandel Rosé</b>	<b>£14.00</b>
<i>USA</i> Medium-sweet with delicious red fruit flavours and plenty of lively acidity 175ml - £3.50 250ml - £4.75	
<b>26 Ponte Pinot Grigio Rosato</b>	<b>£15.50</b>
<i>Italy</i> A fresh and youthful off-dry wine that has a lovely rose petal pink colour 175ml - £4.00 250ml - £5.50	
<b>27 Domaine des Martyrs Côtes de Provence Rosé</b>	<b>£21.00</b>
<i>France</i> A classic French rosé; bone dry and light-bodied with delicate red fruit	

## Champagne and Sparkling Wine

Bin	75cl
<b>28 Prosecco Viticoltori Ponte</b>	<b>£21.00</b>
<i>Italy</i> Clean, dry and crisp, with a creamy finish 125ml - £4.00	
<b>29 Ponte Aurora Rosé</b>	<b>£22.00</b>
<i>Italy</i> Cherry pink in colour with a decent amount of sparkle, this is a light and off-dry sparkling rosé 125ml - £4.00	
<b>30 Segura Viudas Cava Brut NV</b>	<b>£23.00</b>
<i>Spain</i> A fresh, clean, light bodied sparkling white wine 125ml - £4.00	
<b>31 Segura Cava Rosada</b>	<b>£24.00</b>
<i>Spain</i> Pale Pink Cava showing intensity of red berries and exotic fruits. Fresh and delicate on the palate 125ml - £4.00	
<b>32 H. Lanvin &amp; Fils Brut</b>	<b>£40.00</b>
<i>France</i> Golden in colour with fine bubbles this elegant Champagne is fresh on the nose with a rounded toasty palate 125ml - £6.95	
<b>33 Taittinger Brut Réserve NV</b>	<b>£55.00</b>
<i>France</i> Toasty and biscuity on the nose with a good weight of fruit in the mouth	
<b>34 Taittinger Prestige Rosé NV</b>	<b>£65.00</b>
<i>France</i> Palish pink in colour, with a powerful mousse. Good fruit on the palate	

## Bar Tariff

Draught Beers and Ciders	Pint	1/2 Pint
Cask ales	<b>£3.25</b>	<b>£1.65</b>
Carlsberg	<b>£3.50</b>	<b>£1.80</b>
San Miguel	<b>£3.95</b>	<b>£1.95</b>
Tetleys	<b>£3.40</b>	<b>£1.75</b>
Guinness	<b>£3.95</b>	<b>£1.95</b>
Somersby	<b>£3.80</b>	<b>£1.85</b>

### Bottled Beers and Ciders

Greene King IPA	<b>500ml</b>	<b>£3.90</b>
Corona	<b>330ml</b>	<b>£3.10</b>
Peroni	<b>330ml</b>	<b>£3.10</b>
Carlsberg Export	<b>275ml</b>	<b>£2.90</b>
Mahou	<b>330ml</b>	<b>£3.10</b>
Koppaberg Ciders	<b>500ml</b>	<b>£3.90</b>
Speckled Hen	<b>500ml</b>	<b>£3.90</b>
San Miguel Zero	<b>330ml</b>	<b>£2.75</b>

### Spirits

Whisky, Gin, Rum, Vodka	<b>£2.90</b>
Bacardi	<b>£2.90</b>
Blue Sapphire	<b>£3.65</b>
Cognac	<b>£2.90</b>
Malt Whiskies	<b>£3.75</b>
Sherry/Port	<b>£3.05</b>
LBV Port	<b>£4.30</b>
Malibu/Taboo	<b>£2.85</b>
Jack Daniels/Southern Comfort	<b>£3.20</b>
Liqueurs	<b>£3.75</b>
Baileys	<b>£2.85</b>

### Soft Drinks

Cola/Lemonade (Dash)	<b>£0.35</b>
Cola/Lemonade (Glass)	<b>£1.50</b>
Cola/Lemonade (Pint)	<b>£2.25</b>
Appletiser	<b>£2.10</b>
Fentimans	<b>£2.15</b>
Fruit Juice	<b>£1.80</b>
Tonic Water	<b>£1.45</b>
Bitter Lemon	<b>£1.45</b>
Ginger Ale	<b>£1.45</b>
J2O	<b>£2.25</b>

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