



*Sample from our mirror menu January 2010*

Cream of butternut squash soup £4.25

Pan-fried mackerel, spiced lentils & spinach £5.75

Marinated balsamic chicken, mixed leaves & pickled beetroot £5.85

Smoked fish platter with horseradish cream £6.00

Duck liver parfait, apple & red onion chutney, toasted brioche £5.75

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Fillet of salmon, Savoy cabbage & prawn bercy sauce £11.95

Braised local lamb shank, leek & garlic mash, redcurrant & lamb jus £14.00

Fillet of pork parisienne, sherry, ham, mushrooms & cream on linguine with shaved parmesan £13.50

Pan-fried duck breast with duck leg ballotine, sweet potato puree & green peppercorn sauce £14.95

Tempura battered vegetables, wild mushroom rice & cumin cream sauce £11.00

Beef & red wine casserole with puff pastry lid £12.00

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Traditional Yorkshire parkin with apple compote & clotted cream £4.95

White chocolate & cognac crème brûlée £4.95

Spiced apple tart & custard £4.95

Chocolate marquise, mascarpone cheese and forest fruits £4.95

Trio of local cheeses with grapes, oat biscuits & homemade pear chutney £6.00  
(Swaledale, mature Wensleydale & Yorkshire blue)



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