

THE
PUMPROOM
@
COPPER RIVET DISTILLERY

Sunday Menu

While you wait...

Nocerella olives (vg) 3 – Daily bread & butter (v) 3.5

To Start

Raw beef, apple, Masthouse whisky, crumpet 10.5

bone marrow, chicken crackling, smoked eel, pickled cockles, radish, toast 9.8

Scallop, Iberico ham, fennel, samphire, almond, citrus 13.5

Lamb “kiev”, anchovy, wild garlic & caper butter 9.2

Beetroot gougère, Greek yogurt, walnut, fresh horseradish (v) 8.5

To Follow

Slow roasted sirloin of beef, Tewksbury mustard, Yorkshire pudding, roast potato, seasonal vegetables 24

Leg of lamb, mint and caper sauce, roast potato, seasonal vegetables 22

Roast Loin of Pork, apple & son of a gun sauce, roast potato, seasonal vegetables 20

Wild mushroom tortellini, shitake, broccoli, miso & basil broth (v) 12

Gurnard, curry, citrus, caper, brown shrimp, beurre noisette (gf) 16.5

Sides

Yorkshire pudding 1.5 – Roast Potatoes 4.5

skinny fries (v) 4.5 Baby gem, garlic mayo, anchovy, parmesan 4

Tenderstem broccoli, toasted almond, garlic 4

To finish

Dark chocolate boullion bar, salted caramel, lemon curd 7

Yuzu mousse, blood orange, apple, dill 7

Rhubarb & custard, beetroot & ginger nut 6.5

Sticky toffee pudding, Son of a Gun butterscotch 7.5

Brioche & Ashmore cheddar “toastie”, shallot jam, honey 9

Ancient Ashmore cheddar, Tunworths soft rind, Kentish blue

quince paste, truffled honey, onion chutney, artisan crackers 16

Food Allergies and intolerances – please speak to one of our front of house team when ordering.

A discretionary service charge of 12.5% will be added to your bill.

All indicated prices are inclusive of VAT