

THE
PUMPROOM
@
COPPER RIVET DISTILLERY

While you wait ...Nocerella olives (v) 4 – Daily bread, homemade butters (v) 3.5

To Share or Start

Sweetcorn “elotés”, sour cream, feta, chipotle (v, gf) 4.5

Grilled Halloumi, orange, salsa verde (v, gf) 5

Salt & pepper squid, sweet & sour chili caramel (gf) 5.5

Braised Chorizo, Kentish cider, basil (gf) 5

Raw beef, Granny Smith, Masthouse whisky, crumpet 8.5

Bone marrow, chicken crackling, smoked eel, pickled cockles, radish, toast 10.5

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

Lamb “kiev”, anchovy, wild garlic & caper butter 8.5

Beetroot gougère, Greek yogurt, walnut, horseradish (v) 8

To Follow

Fish pie, smoked haddock, fried Maldon oyster 11.5

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

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

Saddle of lamb, sour cream, garlic, pickled onion, ratte potatoe (gf) 21

40 day aged rib-eye, artichoke, egg yolk (gf) 22.5

On the side

Skinny fries (vga) 4.5 - Baby gem, garlic mayo, anchovy, parmesan 4

Tenderstem broccoli, toasted almond, garlic 4 – Savoy cabbage, brown butter, sherry (V)4

To Finish

Dark chocolate boullion bar, salted caramel, lemon curd 7

Yuzu mousse, blood orange, dill (gf) 7

Rhubarb & custard, beetroot, ginger nut 6.5

Sticky toffee pudding, Son of a Gun butterscotch, pistachio (v) 7.5

Cheese

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

Ancient Ashmore cheddar, Tunworths soft rind, Kentish blue
quince paste, truffled honey, onion chutney, artisan crackers 16

gf = gluten free ~ v = vegetarian

Food Allergies and intolerances – please speak to one of our front of house team when ordering, all information is available. A discretionary service charge of 12.5% will be added to your bill if ordering food. All indicated prices are inclusive of 5% VAT / 20% VAT (alcohol)