

THE
PUMPROOM
@
COPPER RIVET DISTILLERY

Nocerella olives (vg) 4 – Daily bread, homemade butters (v) 3.5

To start

Tamarind glazed carrot, dukka, cashew puree (v) (gf) 8.5

Potted shrimp on sour dough crumpet, Cornish crab, smoked Granny Smith vinegar, cucumber 9

Bone marrow, chicken crackling, smoked eel, pickled cockles, radish, toast 9

Coronation chicken kiev, curry butter, almond & raisin 8.5

Scallop, treacle cured trout, sesame, Sussex tomato ponzu 13.5

To Follow

Buttermilk poached cod, "Bombay" onion, courgetti pakora, mango, cucumber 15.5

Sea trout, spinach vichyssoise, pickled lemon, pork & pistachio granola 17

Saddle of lamb, aubergine caviar, kale chimichurri, goats curd, lamb scrumpet, fondant potato 21

40-day aged ribeye of beef, bubble & squeak, ox tongue Bordelaise, parsley emulsion (gf) 22.5

Wild mushroom polenta, beetroot, crispy artichoke, Pumproom ricotta (v) (gf) 12.5

On the Side

Skinny fries (vga) 4.5 - Baby gem, buttermilk & blue cheese dressing, pickled watermelon 4

Broccoli, toasted almond, chili, garlic (vga) 4 – Sweetcorn "elotes" salad, cashew 4

To Finish

Choux bun, Strawberry Dockyard Gin, rice pudding crème patisserie (v) 7

Honey & poppy seed sponge, Kentish cherries, Whisky snap 7

Lemon posset, caramelised chocolate, ginger nut, sesame meringue 7

Cheese

Brioche & Ashmore cheddar "Toastie", shallot jam, honey 9 (please allow 18 mins for perfection)