

THE
PUMPROOM
@
COPPER RIVET DISTILLERY

Set Lunch Menu

2 courses from 23

3 courses from 28

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

Starters

Coronation chicken kiev, curry butter, almond & raisin

Maple Salmon, soy pickled quail's egg, daikon radish, sesame

Tamarind glazed carrot, dukka, cashew puree (v) (gf) (1 supp)

Bone marrow, chicken crackling, smoked eel, pickled cockles, radish, toast (1.5 supp)

Mains

35 day aged minute steak, coronation butter, water cress, skin on fries

Wild mushroom polenta, saffron braised fennel, beetroot, crispy artichoke, Pumproom ricotta

Saddle of lamb, aubergine, kale chimichurri, goats curd, lamb scrumpet, fondant potato (8.5 supp)

Sea Trout, spinach vichyssoise, pickled lemon, pork & pistachio granola (5 supp)

Sides

Skin on fries 4.5

Tenderstem broccoli, garlic, chili & almond 4

Sweetcorn "elotes" salad, cashew 4

Baby gem, buttermilk & blue cheese dressing, pickled watermelon 4

Desserts

Dockyard gin strawberry Bakewell tart, sherbet

Ashmore cheddar, quince paste, onion chutney, fennel crackers

Honey & nonny seed sponge, Kentish cherries, Whisky snap (1.5 supp)