

THE
PUMPROOM
@
COPPER RIVET DISTILLERY

Winter A La Carte

Starters

- Bone marrow fondue / chicken crackling / smoked eel / cockles / spent grain 12
“Lobster & prawn toast” / beef fat brioche / sesame / parsley / orange 14.5
Raw celeriac / beetroot / whipped feta / truffle / spent grain cracker (GF, V) 9.5
Not another carrot? / tamarind / dukka / cashew / ginger (GF, VG) 9
Hand dived Orkney scallop / buttermilk chicken wing / roe custard / Ray’s apple / chicken gravy 18.5

Mains

- Halibut / salsify / blanc de blanc / crispy oyster 28
Wild Scottish cod / fermented grains ragout / pickled celery / pancetta 24.5
Blackened kohlrabi / preserved grapes / Marcona almond / lime / ajo blanco (GF, VG) 20
Chart Farm venison loin / suet pudding / celeriac / sauerkraut / black tea / red wine jus 23
“Steak & eggs” / fillet / confit yolk / crispy sunchoke / sour cream / black truffle (GF) 31

Sides

- Tenderstem broccoli / Almond /chili, shallot & garlic (GF, V) 5
Skin on fries (GF, V) 4
Purple kale / burnt butter / sherry (GF, V) 4
Warm beetroot / shallot / cabernet sauvignon (GF, V) 5

Desserts

- Passionfruit Parfait / lemon curd / cocoa tuille 8
Rhubarb & custard / Y.F.R / son of a gun / Ginger crumble 8.5
Dark chocolate mousse / lemon gel / toasted brown bread ice cream 8.5
‘Cake & Ice Cream’ / artichoke / coco nibs / mascarpone 8
Coconut bread & butter pudding / white chocolate / fruit cake ice cream 8.5

Cheese

- Ashmore cheddar, Tunworth, Kentish blue
quince paste / cranberry chutney / fennel crackers 15