

THE  
PUMPROOM  
@  
COPPER RIVET DISTILLERY

A La Carte

*Starters*

- Bone marrow fondue / chicken crackling / smoked eel / cockles / spent grain 12.5  
Devon crab / soy / sesame / daikon / confit shallot / prawn toast 12  
Raw celeriac / beetroot / whipped feta / spent grain cracker (V) 9  
Not another carrot! / tamarind / dukka / cashew / ginger (GF, VG) 9  
Duck terrine / confit egg / 7 spice / hazelnut / toasted brioche 11.5

*Mains*

- Wild fillet of hake / hand dived Rye scallop / pancetta / Morel bourguignon / spinach (GF) 30  
Day boat catch / garlic / parsley / caper / beurre noisette / jersey royals (GF) *market price*  
Poached leek / smoked almond praline / apple / ajo blanco (GF, V) 22  
Herb crusted fillet of beef / asparagus / mushroom ketchup / walnut / shiso / red wine jus 31  
Spring saddle of lamb / fermented wild garlic pesto / aged pearl barley / anchovy / caper / radish 30

*Sides*

- Purple sprouting broccoli / almond / chili, shallot & garlic (GF, V) 5  
Savoy cabbage / burnt butter / sherry (GF, V) 4  
Warm jersey royal potatoes / creme fraiche / beurre noisette / chives (GF, V) 6.5  
Triple cooked chips (VG, GF) 6  
Skin on fries (GF, V) 4

*Desserts*

- Mango and miso mousse / honeycomb / caramelised white chocolate (GF) 9  
Lemon posset / elder flower / sesame / white chocolate 8.5  
Bullion bar 2.0 / hazelnut / salted caramel / crème fraiche / aero 9  
Sea salt & dark chocolate torte / orange tuille / rhubarb 9

*Cheese*

- Ashmore cheddar / Tunworth / Kentish blue / Golden cross goats cheese  
quince paste / cranberry chutney / fennel seed crackers 15