

Starters

Bone marrow & shallot foam

chicken crackling / smoked eel / pickled cockles / spent grain 12.5

"Not another heritage carrot?"

tamarind / dukka / cashew / ginger (GF, VG) 9

Hand dived Rye Bay scallop

popcorn chicken oyster / sweetcorn / grape / XO chicken gravy 3.0
(GF) 15

Raw beef Yukoe

"Royale with(out) cheese" - PUMP FICTION 2022

sesame / soy / egg yolk / amazu gherkin / chop house potato 12

Mains

Butter poached Wild Scottish cod

Foraged wild mushrooms / pickled shallot / mushroom miso sauce (GF) 25

Roasted duck breast

Beetroot / red cabbage / blackberry / confit duck leg hash (GF) 27

Chatham-ite® Polenta

Jerusalem artichoke / garlic / roscoff onion (GF, VG) 22

Koji aged beef rump

Celeriac / black truffle / beef shin / périgueux sauce (GF) 32

Saddle of lamb

Blackened kolrahbi / crispy confit prune / garlic puree/ prune jus 29

Sides

Barbequed leek / Nordic currysous (V) 6

Hispi cabbage / Kentish rapeseed / damson & blackberry kombucha (GF, V) 6

Warm Kentish new potatoes / creme fraiche / beurre noisette / chives (GF, V) 6.5

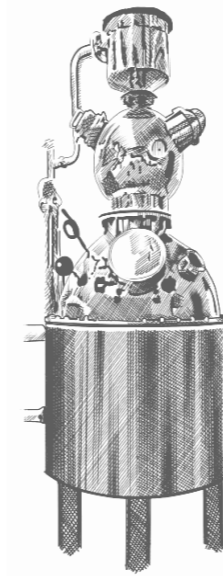
Triple cooked chips (VG, GF) 8



Food Allergies and intolerances – please speak to one of our front of house team when ordering.

A discretionary service charge of 12.5% will be added to your bill.

All indicated prices are inclusive of 20% VAT



Dessert wine by the glass.... 100ml

Royal Tokaji late harvest, 2016, Hungary 10.00

Muscat de Beumes de Venise, France 12.00

Sandford Ice Cider, England 12.00

Port & sherry by the glass... 50ml / 100ml

Taylor's 20 Year Old Tawny *** 15.00

Pedro Ximenez Barbadillo 5.00 10.00

Olorosso Barbadillo 4.00 8.00

Whisky from next door... 25ml / 50ml

Living Cask, Column Malt, 59.9% 12.50 20.00

Exclusive to the Pumproom Restaurant, Try our ever changing living cask. Starting off with our 59.9% Column Malt of 3 years, maturing in a 50l ex-Bourbon cask, the flavour will never be the same

Masthouse Pot Malt, 45% 7.00 12.00

Green apple, Ginger Biscuit. Tropical fruits, floral mid notes, toasted oak, Chocolate Orange, Finished with Malt and White Pepper.

Masthouse Column Malt, 45% 6.00 10.00

Vanilla mousse, Toffee Apple and light oak, with a nutty peppery finish.

Masthouse Grain, 42% 5.00 9.00

A jazz, this is bursting with handsome flavours; sweet and creaminess from wheat, nuttiness from barley, and a touch of rye's herbal spiciness.

Son of a Gun, Coffee Liqueur, 25% 3.50 7.00

Vela Vodka based coffee liqueur, with notes of hazelnut and orange.

Cocktails...

Sandy's Share 12.00

MastHouse Whisky, Chartreuse, Lapsang tea syrup, Damson Gin

Espresso Martini 9.50

Vodka, son of a gun coffee liqueur, Espresso, Syrup

Desserts

Glazed lemon tart

Crème fraiche / pink peppercorn / meringue 9

Dark chocolate & hazelnut praline Delice

Cocoa nibs / Passionfruit / orange / Maldon 9

Pineapple tart tartin

Coconut / rum (VGO) 9

(please allow 15 min cooking time)

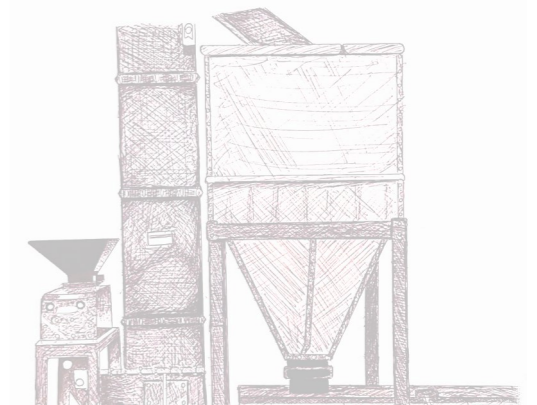
Baked Alaska

Blackberry / vanilla / Dockyard Damson gin 9

Cheese plate

Ashmore cheddar, Tunworth, Kentish Blue, Golden Cross goats cheese

Quince paste / onion chutney / artisan crackers 15



Upcoming events

Thursday steak night

Bottle of red wine, Dry aged chateaux for 2 to share, sides, sauces & dessert

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Themed tasting menus

Ask a member of staff for more information on our monthly tasting menus

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Festive menu

3 course meal, £52 per person, . Pre-order only, starting 30th November. Menus upon request

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New years eve

Ticket only event, live entertainment, welcome drinks, canapes & food platters. Please ask a member of staff for more information

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don't forget to tag us in your posts and stories...

THE
PUMPROOM
@
COPPER RIVET DISTILLERY

À La Carte Menu

