



Starters

Bone marrow & shallot fondue

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

Roasted striploin of beef

bearnaise / Yorkshire pudding / roast potatoes / seasonal vegetables 26

Slow roasted pork belly

apple Sauce / Yorkshire pudding / roast potatoes / seasonal vegetables (GF) 24

Pumpkin, sage & wild mushroom pithivier

confit garlic / roast potatoes / seasonal vegetables (GF, VG) 22

Wild Scottish cod

Chimichurri butter / new potatoes (GF) 25

Sides

Yorkshire pudding (V) 2

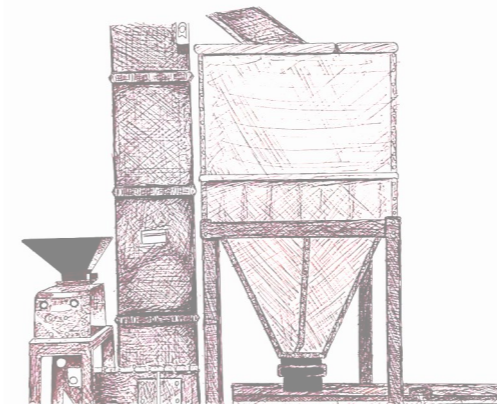
Triple cooked chips (GF, VG) 8

COPPER
RIVET
DISTILLERY
ENGLAND

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 Beaumes 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
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Olorosso Barbadillo	4.00	8.00
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Whisky from next door...	25ml / 50ml	
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Living Cask, Column Malt, 59.9%	12.50	20.00
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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
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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
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Vanilla mousse, Toffee Apple and light oak, with a nutty peppery finish.

Masthouse Grain, 42%	5.00	9.00
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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
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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 o a gun coffee liqueur, Espresso, Syrup

Desserts

Treacle tart

Spent grain sour dough / salted caramel 9

Green apple and rhubarb crumble

vanilla crème anglaise 9

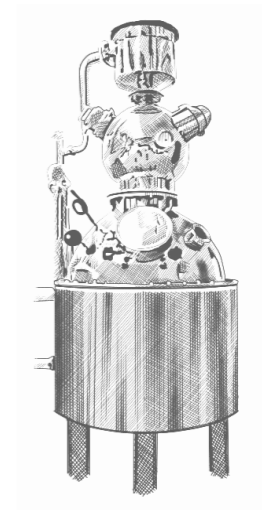
Sticky toffee pudding

Butterscotch / masthouse / apple / hazelnut (V) 9

Cheese

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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