

**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**

“moules– frites” / smoked mussels / davenport / dill (GF) 18.5

**Raw deer & beer**

IPA / beer vinegar / oyster leaf / shallot / crumpet 12

**Mains**

**Roast halibut & Champagne**

“Scampi” / dill / smoked haddock & potato chowder 29

**One charming pig**

Iberico pork chop / green olive tapenade / fennel / bone marrow jus (GF) 28

**“bubble & squeak”**

savoy cabbage / roasted celeriac / oyster mushroom / walnut (GF, VGO) 22

**Beef fillet & black garlic**

Hen of the woods / caramelised yogurt / burnt kohlrabi / red wine jus (GF) 34

**Hogget saddle**

Scruppet / parsley & garlic puree / potato fondant / anchovy / red wine jus 29

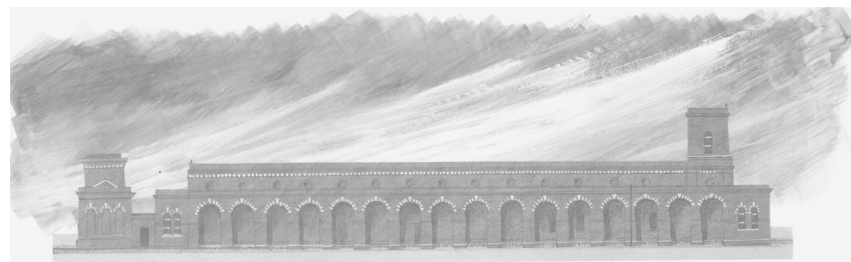
**Sides**

**Barbequed leek** / Karrysovs—Nordic curry sauce (V) 6

**Roasted beetroot & kale warm salad** mustard / rapeseed / sherry (GF, VG) 6

**Fingerling potatoes** Smoked butter / chives (GF, VG) 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

**Desserts**

**Milk chocolate crémeux**

Dark chocolate / vanilla / brandy snap / passionfruit sorbet 9

**Pistachio fondant**

White chocolate / mandarin / crème fraiche sorbet 9

**Poached pineapple**

pink peppercorn / olive oil parfait / malibu sorbet (GF/ VG) 9

**Baked Alaska**

Banana bread / rum caramel / peanut butter ice cream / lime (GF) 9



**Selection of British and French Cheese**

5 each

3 for 12

all for 16

All served with quince paste, onion chutney, artisan crackers

**Baron Bigod** Suffolk

Brie style, nuts, mushroom, citrus, pasteurised

**Golden Cross goats cheese** East Sussex

Charcoal rolled, lemon, heavy cream, unpasteurised

**Roche Montagne** Auvergne region, France

Ash rolled soft blue cheese, mild, malty, gentle spicing from the mould, pasteurised

**Oak smoked Mayfield** East Sussex

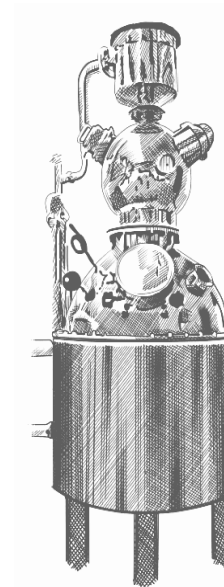
Natural smoked, swiss style cheese, pasteurised

**Ashmore cheddar** Canterbury

6 month aged natural rind cheddar style, deep, rich, unpasteurised

**Kentish blue** Cranbrook

Young blue cheese, firm, unpasteurised



Dessert wine	100ml	500ml
Royal Tokaji late harvest, 2016, Hungary	10.00	49.00
Muscat de Beaumes de Venise, France	9.00	39.00
Sandford Ice Cider, England	12.00	****

Port & sherry	50ml	100ml
Taylor's 20 Year Old Tawny	***	15.00
Dow's LBV 2012	***	10.00
Pedro Ximenez Barbadillo	5.00	10.00
Olorosso Barbadillo	4.00	8.00
Amontillado Bardadillo	4.00	8.00
Manzanilla La Gitana Bodegas	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.

A WEE TOUR OF SCOTLAND...

TASTING MENU 26TH JANUARY 2023



CELEBRATING ALL THINGS SCOTTISH

USING OF SOME OF THE GREATEST PRODUCE IN THE WORLD.

THE AULD ALLIANCE DRINK PAIRING



FOR BOOKING ENQUIRES PLEASE ASK A MEMBER OF STAFF

THE  
**PUMPROOM**  
@  
COPPER RIVET DISTILLERY

*À La Carte Menu*

