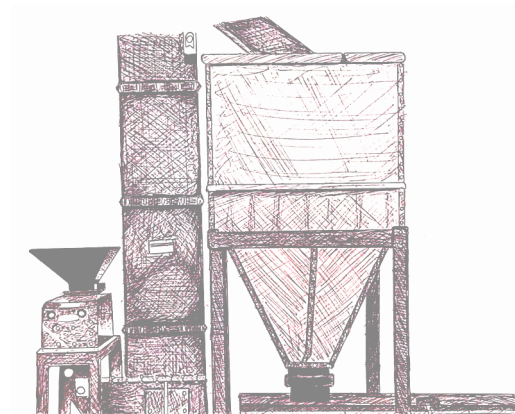




COPPER
RIVET
DISTILLERY
ENGLAND

THE
PUMPROOM
@
COPPER RIVET DISTILLERY

Small plates



Pumproom Bar Menu

(only served in the tapas lounge)

(During busy services, waiting time may be longer)

While you wait

Nocerella olives (vg) 5

Pickled anchovies, parsley & garlic (gf) 4

Daily bread, Chatham-ite © butter, & Kentish rapeseed (v) 4.5

Small plates

Semi-cured chorizo, shallot jam, quince, Manchego (gf) 6.5

Korean bbq cauliflower, sesame, coriander (vgo, gf) 6.5

Confit fennel, harrisa yoghurt (v, gf) 7

Bubble & squeak, Twineham Grange (v, gf) 7.5

Barbecued leeks, Nordic currysous (v) 6

Smoked Haddock Rarebit 9

Roasted beetroot & kale warm salad (gf, vg) 6

Hoisin Beef short rib, Japanese turnip & mustard seeds 9

Fingerling potatoes Smoked butter & chives (gf, v) 6.5

Skin (gf, vg) 4

Selection of British and French Cheese

5 each
3 for 12
all for 16

All served with quince paste, onion chutney, artisan crackers

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

