



Sample Sunday Lunch Menu

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

Roasted Sirloin of beef 26
Slow roasted pork loin 24
Roast leg of lamb 25
Yorkshire pudding / roast potatoes / seasonal vegetables (GFO)

“bubble & squeak”
savoy cabbage / roasted celeriac / oyster mushroom / vinaigrette (GF, VGO) 22

Wild Halibut
Oyster mushroom/Champagne cream sauce / fingerling potato(GF) 25

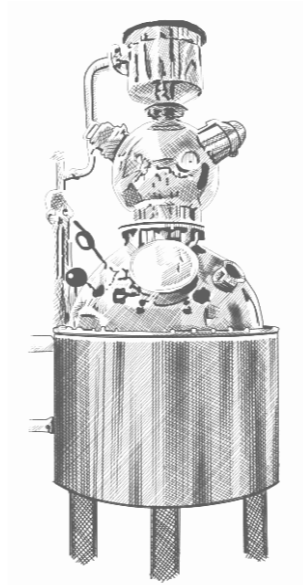
Sides
Yorkshire pudding (V) 2
Barbequed leek / Karrysovs—Nordic curry sauce (V) 6
Roasted beetroot & kale warm salad mustard / rapeseed / sherry (GF, VG) 6

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
Olorosso Barbadillo	4.00		8.00



Desserts

Milk chocolate crémeux
Dark chocolate / vanilla / brandy snap / passionfruit sorbet 9

Sticky Toffee Pudding
Butterscotch sauce/ vanilla ice cream 9

Basque Cheesecake
Poached Pineapple 9

Selection of British Cheese
5 each
3 for 12

All served with quince paste, onion chutney, artisan crackers

Baron Bigod Suffolk
Brie style, nuts, mushroom, citrus, 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

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 DRINKS PAIRING



FOR BOOKING ENQUIRES PLEASE ASK A MEMBER OF STAFF

THE PUMPROOM @ COPPER RIVET DISTILLERY

