

SNACKS

Spent grain sourdough, "chatham-ite" butter — 2.5 (V)
"Speciality bread" — 3 (V)
Gordal olives, orange, bay, chilli — 3.5 (GF)

'Nduja sausage, peas, baby gem "a la francaise" — 4 (GF)
Runner beans, karry sovs - Nordic curry sauce, crispy shallots — 4 (V)
Crispy squid, oregano, lime, chorizo & sherry emulsion — 6 (GF)

Maldon Oysters (GF)
Masthouse whisky, green apple, smoked shallot — 4
"mignonette", Red wine vinegar, shallot — 3.8
Champagne & Oysters (GF)
A dozen oysters with a bottle of Marquise de Sy Brut — 85

SMALL PLATES

Salt baked celeriac, hen of the woods, mushroom broth - 7 (VG)
Burrata, nori cracker, pea, preserved lemon - 8 (V, GF option available)
Bone marrow fondue, shallot, smoked eel, pickled cockles, chicken skin, spent grain - 9
Hand dived Rye Bay scallop, salsify, samphire, lime, brown shrimp, beurre noisette - 20 (GF)
Sussex beef tartare, Masthouse, green apple, bitter leaves, leek ash - 12 (GF)

BIGGER PLATES

"Meat bun" - 17
braised lamb, brioche, garlic butter, lamb sauce

Iberico pork tomahawk — 22 (GF)
pickled radish, sesame, soy sauce, sherry

Scottish halibut — 26
heritage tomato, courgette, mint, nori

Hash Brown - 18 (GF)
asparagus, truffle emulsion, shoyuzuke free-range
pasture raised egg yolk

Braised beef short rib — 27 (GF)
pickled shallot, parsley puree, cooking liquor

Burnt kohlrabi — 14 (GF, VG)
Romesco sauce, smoked almond, pesto

WHOLE CUTS & SHARERS

Whole lemon sole — 36 (GF) (1-2 people)
Monk fish tail — 60 (GF) (3-4 people)

Cote du boeuf (650g) — 50 (GF) (1-2 people)

Thursday's sharing steak,
1 cote du boeuf, 2 sides, carafe of house wine — 60

SIDES

Fingerling potatoes, smoked butter - 5 (GF)

Triple cooked chips - 8 (GF)

Bitter leaf salad, house dressing - 4 (GF)

Roasted hispi cabbage, beurre noisette,
sherry vinegar - 6 (GF)

Chop house potato, confit garlic mayo - 9
(GF)

CHEESE & DESSERTS

Roche Montagne, Eccles cake - 9
Selection of English cheese, crackers, quince, apple - 12

"Spent" spent grain bread ice cream, Masthouse whisky marmalade - 5

Kentish strawberry tart, basil crème patisserie, Dockyard Gin - 8

Milk chocolate crémeux, dark chocolate, miso caramel, passionfruit - 9 (GF)

BBQ pineapple, pink peppercorn, candied fennel, coconut rum - 9 (VG)

DESSERT WINE—100ml / 500ml

Royal Tokaji late harvest, 2016, Hungary 10 / 49

Muscat de Beaumes de Venise, France 9 / 39

Sandford Ice Cider, England 12 / ***

PORT & SHERRY—50ml / 100ml

Taylor's 20 Year Old Tawny *** / 15

Dow's LBV 2012 *** / 10

Graham's bottle matured crusted *** / 10

Pedro Ximenez Barbadillo 5 / 10

Olorosso Barbadillo 4 / 8

Amontillado Barbadillo 4 / 8

NEXT DOOR'S WHISKY—25ml / 50ml

Living Cask, Column Malt, 59.9%, 12 / 20

Masthouse Pot Malt, 45%, 7 / 12

Masthouse Column Malt, 45%, 6 / 10

Masthouse Grain, 42%, 5 / 9

AFTER DINNER COCKTAILS

Copper Rivet espresso martini - 9.5

Pumped up negroni - 10

Lemon drizzle - 9.5

Pornstar martini - 9.5

SHARING LUNCH MENU

£21 per person

Spent grain sour dough, "chatham-ite" butter (V)

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Burrata cheese, nori cracker, pea, preserved lemon (V)

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"Meat bun", braised lamb, garlic butter, brioche

Or

Hash brown, asparagus, truffle emulsion, shoyuzuke egg yolk (V)

Or

Whole lemon sole (7.5 supplement per person)

A choice of 2 sides

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Spent grain bread ice cream, Masthouse whisky marmalade

THE
PUMPROOM
@
COPPER RIVET DISTILLERY

"You learn a lot about someone when you share a meal together."

- Anthony Bourdain