



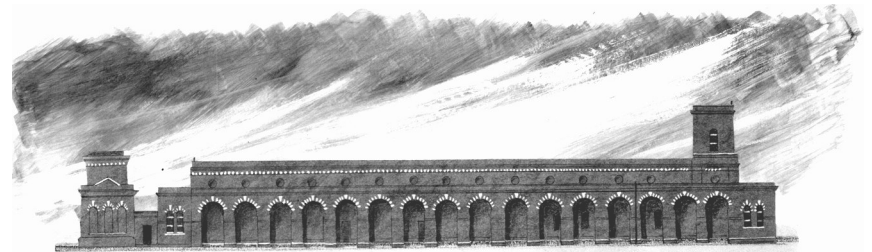
COPPER
RIVET
DISTILLERY
ENGLAND

THE
PUMPROOM
@
COPPER RIVET DISTILLERY

Small plates

Served

Wednesday—Saturday Only



Bread & olives

Spent grain sourdough, "chatham-ite" butter 2.5 (V)

"Speciality bread" 3 (V)

Gordal olives, orange, bay, chilli 3.5 (GF)

Maldon Oysters

Masthouse whisky, green apple, smoked shallot 4

"mignonette", Red wine vinegar, shallot 3.8

A dozen oysters with a bottle of Marquise de Sy Brut 85

Small Plates

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)

Salt baked celeriac, hen of the woods, mushroom broth 7 (VG)

Burrata nori cracker, pea, preserved lemon 8 (V, GF option available)

Sussex beef tartare Masthouse, green apple, bitter leaves, leek ash 12 (GF)

Bigger plates

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

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

Hash Brown asparagus, truffle emulsion, shoyuzuke egg yolk 18 (GF)

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

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 creméux, dark chocolate, miso caramel, passionfruit - 9 (GF)

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

