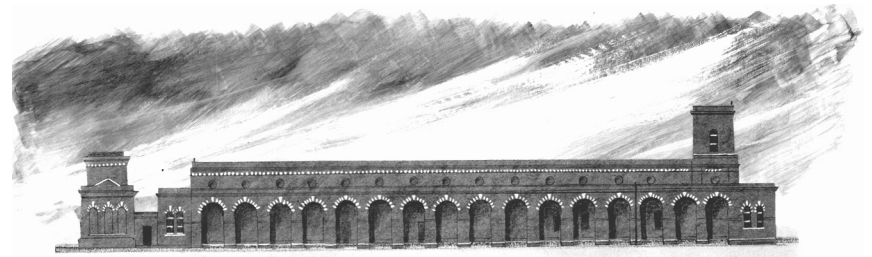




COPPER
RIVET
DISTILLERY
ENGLAND

THE
PUMPROOM
@
COPPER RIVET DISTILLERY

Cocktails
&
Small plates



“Happy Days”

2-4-1 on **selected** signature CRD cocktails

Wed*—Friday 12-6pm

*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*

Signature Cocktails

"Happy Days" 2-4-1 on selected signature CRD cocktails

Wed*—Friday 12-6pm

Sea cucumber 10

Dockyard Gin, lemon, maraschino, cucumber tonic

Lemon drizzle 12

Limoncello, Dockyard Gin, Vanilla

Pink Panther 12

Vela Vodka, strawberry liqueur, Chambord, half & half

Blighty-ice tea 10

Dockyard Gin, elderflower, violet, rose, maraschino, tea, lemon

Twister 10

Son of Gun, Midori, Cointreau, Lemon, Rioja

Summer fashioned 12

Masthouse Grain Whisky, fig liqueur, grapefruit bitters

Pumped up Negroni 12

Dockyard Gin, Campari, Son of Gun coffee liqueur, cherry liqueur

"the Brazilian" 10

Vela Vodka, Brazilian lemonade, blood orange soda

Pumproom Events

Themed tasting menus

*Next theme to be decided..... tell us your idea,
it could happen*

*Please ask a member of staff for more information
on our regular tasting menus*

Copper Rivet Experiences

Distillery Tours

~

Signature Cocktail Masterclass

~

Masthouse Whisky Blending Experience

*Please ask a member of staff for more information.
Or visit the copper rivet distillery website*

C O P P E R
R I V E T
D I S T I L L E R Y
E N G L A N D

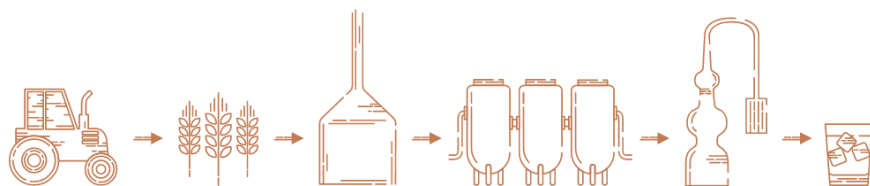
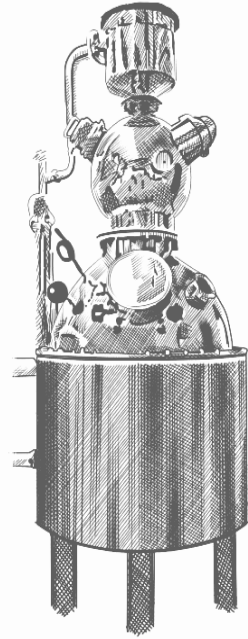
*follow our Instagram @the_pumproom
don't forget to tag us in your posts and stories.*

Hot Drinks

Americano 3.50
Cappuccino 3.50
Flat white 3.50
Latte 3.80
Espresso 3.00
Dbl espresso 3.50
Mocha 3.80
Macchiato 3.00
Liqueur coffee 7.00

Tea Selection

Pumproom house blend English breakfast 3.80
Pumproom house blend Fruit 3.80
Chamomile 3.50
Rooibos 3.50
Sencha Green 3.50
Peppermint 3.50
Fresh mint 3.50



Signature Cocktails

“Happy Days” 2-4-1 on selected signature CRD cocktails
Wed*—Friday 12-6pm

Siren’s Song 12

Dockyard Strawberry Gin, lemon, syrup, Prosecco

Dam-son (I can’t believe it’s not Pimm’s) 10

Dockyard Damson Gin, cherry, elderflower, lemonade

Prunus Punch 10

Dockyard Damson Gin, apple, pineapple, vanilla

Distiller’s Brew 11

Vela Vodka, elderflower, lemon, sugar, IPA

Sugar Kain 10

Vela vodka, spiced rum, ginger, pineapple, brown sugar, lime

Cooper’s Julep 14

Masthouse Column Malt, Pear Liqueur, ginger, Mint

Float like a Butterfly 12

Dockyard Gin, lemon, sugar, colour changing gin

Masthouse Medic 12

Masthouse Pot Malt, Mezcal, lemon, ginger

Harvest Colony 12

Dockyard Gin, lemon, lavender and chamomile honey

Classics

Pornstar Martini - 12

Vanilla Vela Vodka, Passoa, Passion fruit, vanilla

Margarita - 12

Son of a Gun, Cointreau, lime, syrup

Mojito - 12

Son of a Gun, lime, sugar, mint, soda

Old Fashioned - 12

Whisky, sugar, bitters

Espresso Martini - 12

Vela Vodka, Son of a Gun Coffee Liqueur, espresso, syrup

Distiller's Choice

The Mashhouse Highball - 14

Mashhouse Column Whisky, soda

Light / crisp / fresh apple

Non-Alcoholic

Hedgerow - 7

Apple, blackberry, rosemary, lemon

Nojito - 7

Lime, apple, mint, sugar, soda

Tuscan spritz - 7

Tuscan tree, elderflower Tonic

Beers & Cider

Jake's Lager 4.4%

Pint 6.50 ½ Pint 3.25

Curious IPA 4.4%

Pint 6.50 ½ Pint 3.25

Curious Brew lager 4.5%

330ml 6.50

Cellar Head IPA

500ml 8.00

Krombacher 0.0%

330ml 5.00

Curious Apple cider 5.2%

330ml 6.00

Dudda's Tun blackcurrant cider 4.0% 500ml 8.50

Soft Drinks 3.50

Coke

Diet Coke

Appletiser

Apple juice

Cranberry juice

Pineapple juice

Tomato juice

Orange juice

Fevertree Selection 3.50

Tonic

Light Tonic

Aromatic tonic

Mediterranean tonic

Cucumber tonic

Sicilian lemon tonic

Pink grapefruit soda

Lemonade

Soda

Raspberry & orange blossom soda

Blood orange soda

Mexican lime soda

Signature Spirits

Wine by the glass

Champagne & Sparkling

	125ml	
Prosecco Italy - House Selection	6.00	
Marquise de Sy NV Grand Reserve Rose Champagne, France	10.00	
Marquise de Sy "Brut" Grande Reserve Champagne, France	10.00	
Duchatel Champagne "Brut", <i>Cuvee de Prestiege, Vintage 2016</i> ,	12.00	
Gusbourne Estate Brut Reserve, Appledore, Kent	15.00	

White Wine

175ml 250ml

Pinot Grigio Mirabello 2019, Italy	6.00	8.00
Chardonnay, Cultivar Select NV, Western Cape, South Africa	8.00	11.00
Picpoul de Pinet, Baron de Badassiere, France	8.00	11.00
Sunbird Sauvignon Blanc, Western Cape, South Africa	8.00	11.00
Sancerre, Cote des Embouffants, 2021, France	12.00	16.00
Vinho Verde, Casal de ventozela, Louriero Portugal	8.00	11.00

Red Wine

Finca del Alta Malbec/Cabernet Sauvignon, Mendoza Argentina	6.00	8.00
La Chapelle du Couvent, Cotes du Blaye 2015, France	8.00	11.00
Cote du Rhone, "la Galatiere", 2020, Rhone Valley, France	9.00	12.00
Rioja Tempranillo 2018, Bodegas Artesa, Rioja, Spain	8.00	11.00
Deen De Bortelli VAT 8, Shiraz, Australia	8.00	11.00
Chianti Rufina, Selvapiana 2019/20 ,Italy	10.00	14.00

Rose Wine

Simonsig Rose, Chenin Blanc/Pinotage, Western Cape, South Africa	6.00	8.00
Domaine Saint Mitre Cuvee "M" Coteaux Varios en Provence, France	9.00	12.00
Folc, Dry English Rose, Blend of Kentish and Sussex Grapes	12.00	16.00

Dockyard Signature Gin, 41.2%vol - 6.5

7Dry, citrus floral top note followed by a leathery mid note and a refreshing finish

Dockyard Kent Strawberry Gin, 40%vol - 7.0

Bursting with the aromas and taste of Kent's finest strawberries

Dockyard Oak Aged Damson Gin, 28%vol - 6.5

Our alternative to Sloe Gin, made with local Damsons

Vela Vodka, Column Distilled, 40%vol- 6.5

England's premium Vodka, smooth and delicate, hints of fruit flavours, a peppercorn finish

Son of a Gun coffee liquor 25%vol - 7.0

Vela vodka based coffee liquor, with notes of hazelnut & orange

Son of a Gun, 47.4%vol - 7.0

Barrel aged triple grain English spirit

Masthouse Whisky Classic, Single Estate, Single Malt 45% abv - 12

Green apple, Ginger Biscuit. Tropical fruits, floral mid notes, toasted oak, Chocolate Orange, Finished with Malt and White Pepper.

Masthouse Whisky Cask Strength, Single Estate, Single Malt 59.9% abv - 15

Caramel and white chocolate fudge, green Apple, tropical fruits mid-notes. chocolate orange finished with Malt and white Pepper

Masthouse Whisky Column Malt, Single Estate, 45% abv - 10

Vanilla mousse, Toffee Apple and light oak, with a nutty peppery finish.

Masthouse Grain Whisky, Column Distilled, 42% abv - 9

A jazz, this is bursting with handsome flavours, sweet and creaminess from wheat, nuttiness from barley, and a touch of rye's herbal spiciness.

Living Cask, Column Malt, 59.9% - 20 (Pumproom Exclusive!!)

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 whisky flight - 25

The full cycle of our whisky, starting with Son of a Gun (47.4%vol) & Son of the Sea (47.4%vol) and finishing with the full array of our whisky's.

*** limited release ***

Berry Bros & Rudd single cask, single malt,

Masthouse Whisky 59.7 % 12.5 / 25

Pumproom Bar Sharing Menu

Olives, nocerella, kalamata, orange, ajwain, olive oil — 5 (GF)
Pasture raised pork & fennel seed salami, pickled green chilli — 8 (GF)
Dockyard gin cured sea trout pastrami — 5 (GF)

Madon Oysters (GF)

A dozen oysters — 45

Masthouse whisky, green apple, smoked shallot — 4
“Wally pickled”, cucumber, gerkin, dill — 3.9
Classic, lemon, tabasco — 3.8

Champagne & Oysters (GF)

1 dozen oysters & a bottle of Marquise de Sy Brut Champagne — 95

Small Plates

Leek & Mushroom Tart, chanterelle fricassée, Twineham Grange parmesan - 9 (V)

Butternut squash, “XO”, burnt squash puree, raw kohlrabi - 8 (VG, GF)

Bone marrow fondue, shallot, smoked eel, pickled cockles,
chicken skin, spent grain - 12.5

Sussex pasture raised Beef fillet tartare, Masthouse, green apple,
bitter leaves, leek ash - 12 (GF)

Iberico Pork Chop , Pickled cucumber, spring onion, beer & soy glaze — 28

Miso Glazed Aubergine, Picked fennel, smoked aubergine,
maple syrup, sesame dressing—15 (VG, GF)

Koji marinated Sirloin, Wild mushroom, pickle shallot, confit garlic,
red wine jus — 30 (GF)

Beetroot, hazelnut tahini, maple, caper, mint — 5 (GF)

Triple cooked chips — 8 (VG)

Bitter leaf salad, house dressing — 4 (GF)

Tamarind glazed carrot, cashew puree, dukka — 8 (VG, GF)

Sugar Snap Peas, lemon, chilli & sesame butter — 5 (GF)

Dauphinoise potato — 7 (GF)

WHOLE CUTS & SHARERS

(subject to availability)

All served with a choice of 2 sides *

Whole lemon sole — 45 (GF) (1-2 people)

Rib of Beef — 70 (GF) (1-2 people)

Thursday's sharing steak special

1 Cote du boeuf, 2 sides *, bottle of wine— 60

Cheese & Desserts

Affogato, Son of a gun coffee liquor ice cream, espresso — 5 (GF)

Pistachio cake, poached peach, yogurt sorbet — 9 (GF)

Dark chocolate & olive oil, rosemary crumb, mandarin — 9 (GF/VG)

Blueberry semi-freddo, granola, Honey ice cream — 9

Croissant bread and butter pudding, baron bigod, pickled walnut - 7

Selection of English cheese, crackers, Dockyard damson gin chutney — 17

