

## WHILE YOU WAIT

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

## STARTERS

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

Wild Scottish halibut, salsify, samphire, lime, brown shrimp, burnt butter, chicken jus - 14.5 (GF)

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

## MAINS

**Koji marinated Sirloin** — 30 (GF)

Wild mushroom, pickle shallot, confit garlic, red wine jus

**Sussex Pasture Raised Lamb Saddle** - 26

braised lamb shoulder bon-bon, dauphinoise

**Wild sea bass** — 21

lacto fermented tomato fondue, smoked mussels, tenderstem broccoli

**Iberico Pork Chop** — 28

Pickled cucumber, spring onion, beer & soy glaze

**Miso Glazed Aubergine**—15 (VG, GF)

Picked fennel, smoked aubergine, maple syrup, sesame dressing

## 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

## SIDES

**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)

## CHEESE & DESSERTS

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

Poached peach, pistachio cake, yogurt sorbet — 9 (GF)

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

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

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

Selection of English cheese, crackers & chutney — 17

### 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 Bardadillo 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

\*\* limited release \*\*

Berry Bros & Rudd single cask, single malt,

Masthouse whisky 59.7% 12.5 / 25

### AFTER DINNER COCKTAILS

Copper Rivet espresso martini - 12

Pumped up negroni - 12

Lemon drizzle - 12

## LUNCH MENU 3 courses 28

Spent grain sourdough bread & “chatham-ite” butter

### Starter

Butternut squash, “XO”, burnt squash puree, raw kohlrabi

Or

Tamarind glazed carrot, cashew puree, dukka

### Mains

Minute steak, skin on fries, café de Paris butter

Or

Miso Glazed aubergine, pickled fennel, maple syrup, sesame

### Desserts

Affogato, Son of a gun coffee liquor ice cream, dbl espresso

Or

Ashmore cheddar, crackers & chutney

Kintsugi is the Japanese art of putting broken pottery pieces back together with gold  
— a metaphor for **embracing your flaws and imperfections**

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

## *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*

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*Signature Cocktail Masterclass*

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*Masthouse Whisky Blending Experience*

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

COPPER  
RIVET  
DISTILLERY  
ENGLAND

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

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COPPER RIVET DISTILLERY

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

*- Anthony Bourdain*