

THE  
**PUMPROOM**  
@  
COPPER RIVET DISTILLERY

**Starters**

**Bone marrow fondue**

Shallot / smoked eel / pickled cockles / chicken skin / spent grain 12.5

**Butternut squash**

"XO" / burnt squash puree / raw kohlrabi 8 (VG, GF)

**Wild Scottish Halibut**

Salsify / brown shrimp / samphire / lime / beurre blanc 14.5 (GF)

**Sussex beef tartare**

Masthouse whisky / green apple / bitter leaves / leek ash 12 (GF)

**Leek & Mushroom Tart**

chanterelle fricassee / Twineham Grange parmesan - 9 (V)

**Roast**

**Roasted Sussex Beef Topside 26**

**Roast leg of pasture raised Romney Lamb 25**

**Slow roasted Pork belly 24**

Yorkshire pudding / roast potatoes / seasonal vegetables

**Roasted Celeriac, butternut squash & wild mushroom pasty (VG)18**

roast potatoes / seasonal vegetables

**Fish**

**Roasted Monkfish tail 25**

Warm tartar sauce, new potatoes, & tenderstem broccoli

**DESSERTS**

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

**Sticky toffee pudding, butter scotch, vanilla ice cream, 7**

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

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

**CHEESE**

**Savoury Croissant bread & butter pudding, baron Bigod cheese, pickled walnut 7**

**Selection of English cheese, crackers & chutney 17**