

THE
PUMPROOM
COPPER RIVET DISTILLERY

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, beurre blanc - 14.5 (GF)

Sussex pasture raised Beef fillet tartare

Masthouse, green apple, bitter leaves, leek ash - 12 (GF)

MAINS

Aged Beef Sirloin — 32 (GF)

Beef check, Brewers yeast, beef fat confit shallot, café de Paris

Sussex Pasture Raised Lamb "tagine" - 26 (GF)

braised lamb shoulder, chickpea, yogurt & apricot

Wild Scottish Cod — 25

Chatham-ite rarebit, smoked mussels, roast celeriac, cauliflower puree

Stout glazed Iberico Pork Chop — 28

salt baked turnip, burnt apple sauce, cider braised potato

Confit BBQ leek—18 (VG)

olive oil mash, crispy yeast, pickled mushroom, Gusbourne Blanc de Blanc

CHEESE & DESSERTS

Son of a gun coffee liquor crème brûlée, coffee shortbread — 5

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

Savoury bread & butter pudding, baron bigod cheese, pickled walnut - 7

Selection of English cheese, crackers & chutney — 17

