

THE
PUMPROOM
COPPER RIVET DISTILLERY

NIBBLES

Olives, nocerella, kalamata, orange, ajwain, olive oil 5 (GF)
Bread selection, Chatham-ite butter 5

MALDON OYSTERS

3 oysters *Masthouse whisky, green apple, shallot* 12 (GF)

A dozen oysters 45 (GF)
add a bottle of Marquise de Sy Brut Champagne for 50

SMALL PLATES

Beef fillet tartare *Masthouse, green apple, bitter leaves, leek ash* 16 (GF)

Crispy salt and pepper squid, *Mary rose sauce* 8

Warm beetroot salad, *beetroot labneh, pickled candied beetroot, feta, walnut* 7 (V, GF)

Tamarind glazed heritage carrot *cashew puree, dukka* 12 (VG, GF)

Celeriac & truffle *roasted dates, cream cheese, apple, cep* 14 (V, GF)

Herb crusted bone marrow *pickled shallot, toast* 16

Selection of English cheeses *crackers & chutney* 19

SIDES

Triple cooked chips 8 (VG)

Bitter leaf salad, *house dressing* 4 (VG, GF)

Tenderstem Broccoli, *lemon, chilli & sesame butter* 5 (GF)